



GEVREY CHAMBERTIN "CAROUGEOT" 2020

CÔTE DE NUITS | 100% CHARDONNAY | VILLAGE

PRESENTATION OF THE APPELLATION

Coming from Dijon, this is where the Burgundy "Champs Elysées" begins! At an altitude of between 280 and 380 metres, the Premiers Crus occupy the upper part of the Côte; the Village Appellation then extends over the brown calcic and brown limestone soil. The vines benefit from marl covered with scree and red alluvium from the plateau.

TASTING: explosive and powerful

Food pairings: Steak tartare with Piedmont hazelnuts

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,14 ha
- Exposition: East
- Soil and Subsoil: Near the alluvial fan, a fault that occurred during the periglacial period, the soil consists of limestone and marl
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous flora between rows / Maintenance of row of vines by harrowing or inter-vine blades

WINE

- Harvest date: 29/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 600 bottles