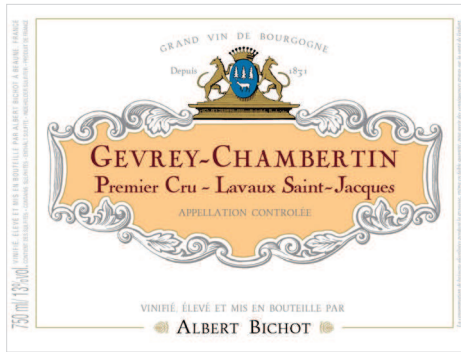


# GEVREY-CHAMBERTIN 1ER CRU "LAVAUX-SAINT-JACQUES"



## Côte de Nuits

## 100 % Pinot Noir

## AOC Premier Cru

### The vineyard:

The soil is shallow and light with brown limestone topsoil and brown calcic subsoil

### Vinification:

Temperature-controlled conical oak vats  
20 to 28 days

### Ageing:

100 % oak barrels  
40 % new oak  
14 to 16 months

*One of the great appellations of the Côte de Nuits both in terms of size and of reputation, Gevrey-Chambertin is characterized by a wide variety of different terroirs. No white wines are found here, only Pinot Noir is cultivated. Our vines are planted on the slopes around the mouth of the Lavaux valley. This valley has a strong influence on the growth cycle of the vines, the ripening of the grapes and gives tremendous respectability and precision to the wine.*

## Tasting notes

This Gevrey-Chambertin Premier Cru "Lavaux Saint-Jacques" boasts aromas of ripe fruit, jam, mild spices and leather, with a delicate touch of oak. The palate is powerfully concentrated and robust, tannic and well balanced with a lovely long finish.

## Food/wine pairing

Try this Gevrey-Chambertin Premier Cru "Lavaux Saint-Jacques" with red meat dishes, small game and fine, classic cheeses.

## Serving and cellaring

Serve at 17°C. (62°F)

May be enjoyed now or laid down for 5 to 7 years or more.

