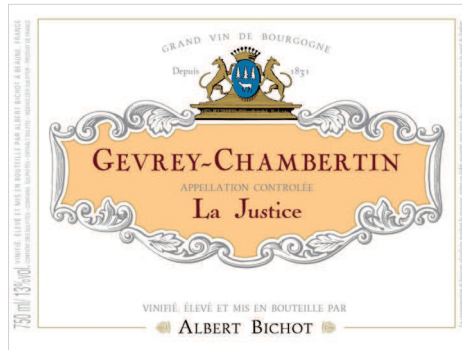


# GEVREY-CHAMBERTIN "LA JUSTICE"



## Côte de Nuits

## 100 % Pinot Noir

## AOC Village

### The vineyard:

Calcic brown soil, marl, scree, red silt.

### Vinification:

Temperature-controlled conical oak vats  
 20 to 28 days

### Ageing:

100 % oak barrels  
 20 to 30 % new oak  
 14 to 16 months

*A famed Côte de Nuits appellation, as much for its size as for its famous wines, Gevrey-Chambertin is known for its wide diversity of terroirs. No white wines are produced here; only Pinot Noir grapes are grown. The vineyards face east and southeast. "La Justice" is a very old vineyard that is located in the middle and the best part of the alluvial fan, which combines all of the geological matter that has been moved down through the valley over the millennia. "La Justice" owes its name to the fact that these vineyards belonged to the Lord of Gevrey, the Abbot of Cluny, who had all of the power in this part of the land that had been given to him. Here, "justice" means "jurisdiction" from the Latin JURISDICTIO, or "the right to administer justice", and by extension, power, authority, control.*

## Tasting notes

Aromas of red fruit on the nose (black cherry, blackberry). Subtle hints of oak are complemented by notes of liquorice. Over time, notes of spices, forest undergrowth, even musky notes will develop. This wine is silky, structured, tannic and well-balanced on the palate. The finish features all the fruitiness of the first nose.

## Food/wine pairing

Try this Gevrey-Chambertin "La Justice" with red meats, small game, and fine classic cheeses.

## Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine is ready to drink or may be laid down for 5 to 7 years or more.

