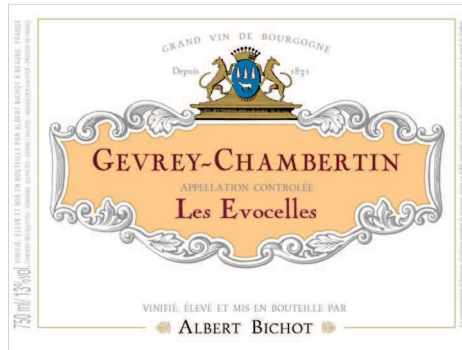


GEVREY-CHAMBERTIN "LES EVOCELLES"



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:

Brown calcic soil overlying
marly bedrock

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % oak barrels
15 to 25 % new oak
14 to 16 months

One of the great appellations of the Côte de Nuits both in terms of size and reputation, Gevrey-Chambertin is characterised by a wide variety of different terroirs. No white wines are found here, only Pinot Noir is cultivated. The soil in this part of the appellation is composed of brown limestone and yields classy, fine, elegant wines. The vineyard is located at the northern part of the appellation, at the top of the hill where it benefits from optimal exposure and on gently sloping terraces.

Tasting notes

The nose reveals slight notes of toast and subtle yet concentrated aromas of red fruit, which evolve toward a discrete hint of vanilla and liquorice. Fine and mineral, the palate offers balanced structure and a nice long finish.

Food/wine pairing

Taste this Gevrey-Chambertin "Les Evocelles" on red meats dishes, 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 3 to 5 years or more.

