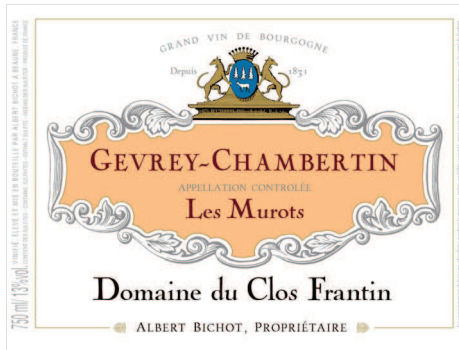


GEVREY-CHAMBERTIN "LES MUROTS" DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:

1.4 ha (3.4 acre) plot
 Average age: 30 years
 Calcareous clay and gravel soil

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: on average 20 to 28 days

Ageing:

Oak barrels 100%
 20 to 30 % 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. The soils are composed of calcareous clay with the latter dominating. On the surface, the high proportion of scree carried by the dejection cone from the Lavaux valley provides drainage that favours the ripening of the grapes.

Tasting notes

The nose features aromas of ripe red and black fruit against a backdrop of spicy, woody notes. Further years of ageing will bring forward animal notes of musk and fur. Full-flavoured and velvety, this wine is silky, robust, tannic and well balanced. A long, beautiful finish that echoes the first nose.

Food/wine pairing

Try this Gevrey-Chambertin "Les Murots" with red meat dishes, small game and fine classic cheeses.

Serving and cellaring

Serve at 17°C. (62°F)

This wine may be laid down for 2 to 5 years or more.

