

GEVREY-CHAMBERTIN

BURGUNDY · 100% PINOT NOIR · RED



An iconic appellation of the Côte de Nuits, Gevrey-Chambertin produces deep, structured Pinot Noirs. The wines blend black and red fruit, spice and woody nuances, with a generous palate, firm tannins and real length. Over time, they gain in complexity and finesse.

Grape variety

100% Pinot Noir

Serving temperature

16°C

Harvest

Hand-harvested

Colour

Deep ruby with garnet highlights

Cellaring potential

Up to 15 years

Nose, Palate

Red fruit (black cherry, wild raspberry), truffle, liquorice

Ageing

18 months in barrel (partly new oak)

Food pairing

Beef bourguignon, Duck breast with cherries, Roast pigeon with wild mushrooms.

