



## Gevrey-Chambertin "En Champs"

RED



### *The appellation*

This is where the Burgundy Champs-Elysees begin. Village appellation. It can be followed by the name of the climat ("En Champs" in this case). This AOC includes 26 climats listed as Premiers Crus and 9 as Grands Crus.

### *Grape variety*

Pinot noir

### *Plant density*

10,000 plants/hectare

### *Average production authorized*

48 hectoliters/hectare

### *Soil*

Limestone and clay

### *Plot surface area*

0 hectare 90 ares (1 hectare = 10,000 m<sup>2</sup> = 24 "ouvrées"): This 60-year-old vineyard is located between Gevrey-Chambertin and Brochon, on the lower part of the hill.

### *Yearly production*

4,000 bottles

### *Elaboration method*

**Vineyard work philosophy:** sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

**Vinification:** traditional fermentation in tank for 3/4 weeks.

**Aging:** 14 to 18 months in French oak barrels (from the Forêt de Troncet): 40% new oak barrels + 60% single-wine barrels.

### *Tasting*

**Characteristics:** A wine with strong traits, a deep ruby color, red fruit (kirsch) aromas and a minerality that borders on perfection. Mouthfeel gradually shows notes of spice.

**Pairing:** Drink with lamb leg, veal rib, game and beef prime ribs. The gourmets will try it on a zander filet or tuna with red wine sauce. It suits all strong cow cheese.

**Serving temperature:** 15 to 16°C

**Aging potential:** Gevrey wines are made to last. Let them age from 4 to 5 years to 15 years.