



Gevey-Chambertin 1er Cru Les Champeaux

RED



The appellation

This is where the Burgundy Champs-Elysees begin. Deeds dated in 640 show how this nectar takes its roots in ancient history. This AOC includes 26 Premier cru climats (like "Les Champeaux"), and 9 Grands crus climats.

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

48 hectoliters/hectare

Soil

Limestone and clay

Plot surface area

1 hectare (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

4,000 bottles + selling to wine merchants

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 oak barrels (from the Forêt de Troncet): 50% single-wine barrel + 50% new oak barrels.

Tasting

Characteristics: Youthful shine with bright ruby nuanced by darker carmine with age. Blackberry and violet aromas from the start, and licorice, leather nose with a touch of game and undergrowth showing after a few years. Velvety tannins.

Pairing: This wine will please meat-eaters with its riffs of game, especially for mature wines. Prime rib, roasted lamb or lamb in brown sauce, game... Any musky and firm meat will make a great match. The gourmets will try it on a zander filet or tuna with red wine sauce. It suits all cow cheese and other intense cheese.

Serving temperature: 15 to 16°C

Aging potential: Delightful in its young years with its fruity feel (4 to 5 years old), it is first and foremost a long-keeping wine, often best with old age.