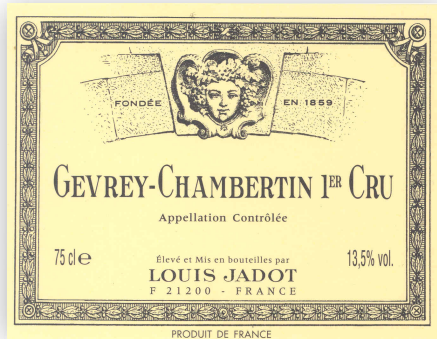
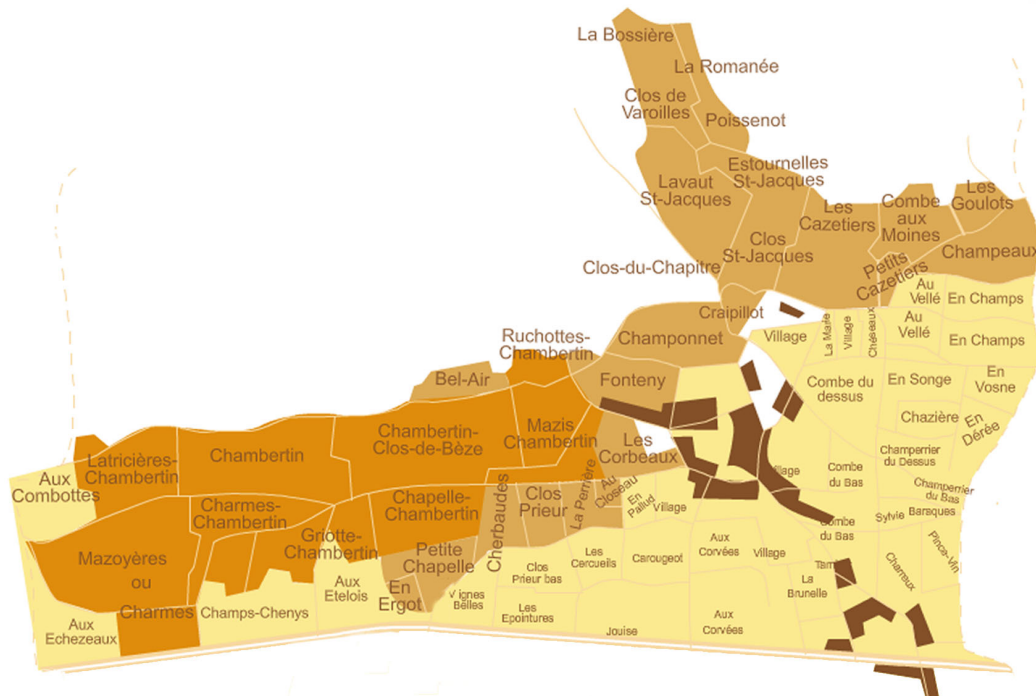


GEVREY CHAMBERTIN PREMIER CRU



Côte de Nuits
Premier Cru
Red
100% Pinot Noir



Vineyards situation

Gevrey Chambertin is the northernmost of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus.

Half of the Premiers Crus of Gevrey lie scattered around the perimeter of the Grands Crus; the other half occupy a steep, Southeast facing slope to the north, with calcareous clay soils.

Characteristics

This Gevrey Chambertin Premier Cru is a blend of various Premiers Crus from this village. Depending on the vintage it may include the following premiers Crus: Cherbaudes, Fonteny and Champeaux.

Wine making

The fermentation takes place in vats for 3-4 weeks and then the wine aged 15 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

Louis Jadot produces a powerful and very coloured Gevrey Chambertin 1er Cru. Sometimes a bit robust when young, because of an heavy soil, it will improved while ageing, getting suavity and tenderness with this liquorice aroma typical from the wines of Gevrey.

It will perfectly match with boeuf bourguignon, leg of lamb and most matured cheeses.

Preservation

This wine will certainly improve up to 12 to 15 years if kept in very good conditions of temperature and humidity.