

GRIOTTE-CHAMBERTIN

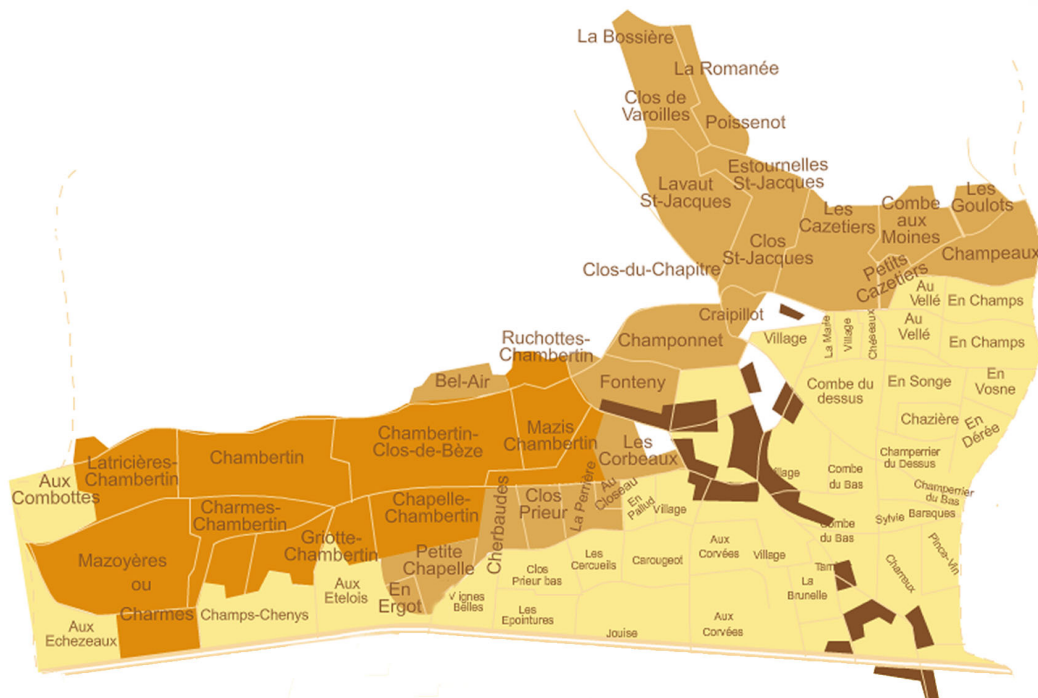


Côte de Nuits

Grand Cru

Red

100% Pinot Noir grapes



Vineyards situation

Gevey-Chambertin is the most northern of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus.

Half of the Premiers Crus surrounds Grands Crus (near Morey); the other half is at the North close to La Combe de Lavaux with a soil made of chalk and clay.

Characteristics

The vineyard of Griotte is located opposite to the Chambertin Clos de Bèze and next to the Chapelle Chambertin in the southern part of the village, near Morey Saint Denis.

Wine making

This wine is fermented in vats for 3-4 weeks and aged 18-20 months in oak barrels.

Winemaker's comments / Gastronomy

The Griotte is very aromatic with slight aromas of liquorice and red sauer cherries. It is very elegant and shows a great deal of energy.

Not too acidic, brilliant, with colour and tannins of great quality it should age very well.

Preservation

This wine is excellent to keep, you will be able to keep 20 years or more according to the vintages if it is stored in perfect temperature and moisture conditions.