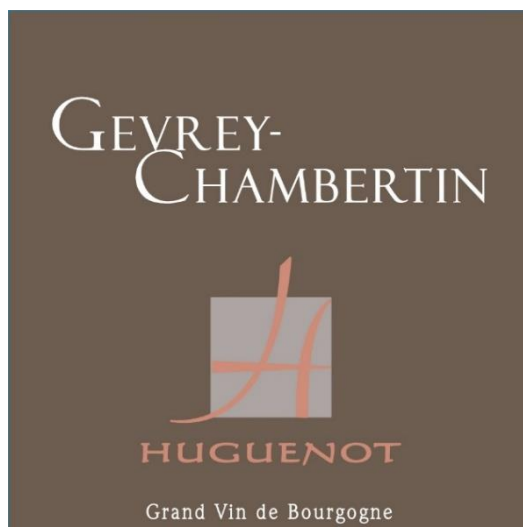


RED WINE

**GEVREY-CHAMBERTIN**



<b>Category</b>	VILLAGE AOC
<b>Wine Region</b>	Côte de Nuits vineyard, on the Côte d'Or
<b>Place of production</b>	GEVREY-CHAMBERTIN – Blend of several plots, namely Combe de Lavaux, En Vosne and Les Croisettes
<b>Varietal</b>	PINOT NOIR (100%)
<b>Harvest</b>	Manual – sorted in vineyard, then on a vibrating table with a blower
<b>Ageing</b>	12-15 months in oak barrels. Variety of barrel origins and coopers with a medium toast and heart wood are used.
<b>Terroir</b>	Alluvial, limestone gravel and sandy marl with fossilised limestone.
<b>Vine age</b>	40 to 60 years
<b>Cultivation Type</b>	<b>Certified Organic Farming by Ecocert</b>
<b>Production</b>	4500 bottles
<b>Serving temperature</b>	14 to 16°C
<b>Drinking/cellar-ageing</b>	from 3 to 10/12 years

**TERROIR / EXPOSURE**

Blend of several plots largely located at the lower end of the village on coomb gravel. This terroir is mostly on clay and marl rich in fossil shells, plenty of rolled limestone pebbles and small alluvial stones, all lending so much finesse and elegance to the wine.

**TASTING – FOOD AND WINE PAIRING**

This Gevrey asserts a beautiful structure, tannins over a velvetiness and a very fine texture, with no astringency. Pleasant to enjoy when young, this wine can also be cellar-aged.

Pair it with a rib of beef, braised lamb or lamb in gravy, or with beef Bourguignon, all kinds of game, perch fillet or tuna in red wine sauce.

It goes equally well with any cow's cheese, even those that are very ripe such as Epoisses or Ami du Chambertin, cheeses from the same region.

*Domaine Huguenot – 21160 Marsannay-La-Côte – Burgundy – Côte d'Or - France*

