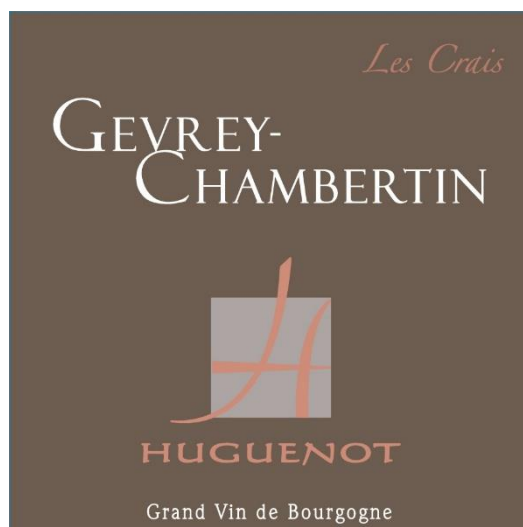


RED WINE

**GEVREY-CHAMBERTIN - Les Crais**



<b>Category</b>	AOC VILLAGE
<b>Wine Region</b>	Vineyards of the Côte de Nuits, in Côte d'Or
<b>Production Municipality</b>	GEVREY-CHAMBERTIN
<b>Name of the Climat</b>	Les Crais
<b>Grape Variety</b>	PINOT NOIR (100%)
<b>Harvesting</b>	Manual – Selective sorting in the vineyards, then on a vibrating and blowing table
<b>Ageing</b>	12-15 months in oak barrels from differing origins and different coopers with a medium + toast at the heart of the wood.
<b>Terroir</b>	Alluvium calcareous pebbles, sandy marls, limestone with entroques.
<b>Age of the vines</b>	50 years old
<b>Cultivation Type</b>	<b>Certified Organic Farming by Ecocert</b>
<b>Production</b>	8,000 bottles
<b>Serving Temperature:</b>	14 to 16°C
<b>Tasting – Cellar Ageing</b>	From 3 to 10/12 years

**TERROIR / EXPOSITION**

Plot located at the bottom of the village on scree. We mainly find on these terroirs clays and marls rich in fossil shells, a lot of rolled limestone gravel and small alluvium, which gives to the wine a lot of finesse and elegance.

**TASTING – WINE AND FOOD PAIRINGS**

We present here a very delicate Gevrey-Chambertin, of beautiful structure, with great finesse and deliciousness. Its tannins are velvety, without hardness, with a very fine grain.

Pleasant young, it is absolutely possible to drink on its fruit, but it can also be a wine to keep for a long time (10 to 15 years)

Pair it with a rib of beef, a braised lamb in brown sauce, a boeuf bourguignon, but also with game (fur or feathers), a fillet of pikeperch or tuna with a red wine sauce.

It can also be savored with all cow milk cheese, even with character, like Epoisse or Ami du Chambertin, two regional cheeses.

*Domaine Huguenot – 21160 Marsannay-La-Côte – Bourgogne – Côte d’Or - France*

