

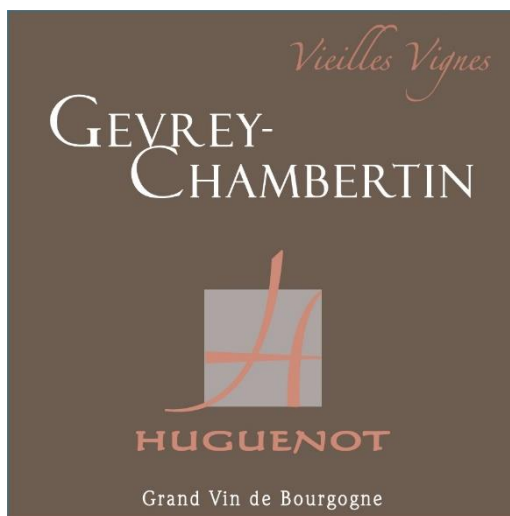
TECHNICAL SHEET

RED WINE

GEVREY-CHAMBERTIN - Vieilles Vignes



CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE



Category	AOC VILLAGE
Wine Region	Vineyards from the Côte de Nuits, in Côte d'Or
Production Municipality	GEVREY-CHAMBERTIN
Grape Variety	PINOT NOIR (100%)
Harvesting	Manual – Selective sorting in the vineyards, then on a vibrating and blowing table
Ageing	12-15 months in oak barrels from differing origins and different coopers with a medium + toast at the heart of the wood
Terroir	Limestone with entroque, and sandy marls
Age of the vines	85 years and more
Cultivation Type	Certified organic farming by Ecocert
Production	2,000 bottles
Serving Temperature	15 to 17°C
Tasting – Cellar Ageing	De 5 à 15 ans

TERROIR / EXPOSITION

These plots are located in the middle of the hillside on a clay terroir containing limestone with entroques, that give Gevrey a gorgeous structure.

TASTING

Powerful and Generous. Endowed with a very ripe fruit, this wine is silky, deep, and juicy. The mid-palate continues with power and luscious tannins, finishing with a spicy finale.

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

