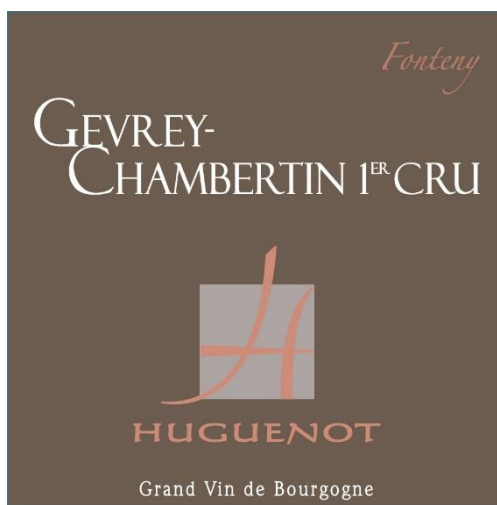


## TECHNICAL SHEET

RED WINE

GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU



Category	AOC PREMIER CRU
Wine Region	Vineyards of the Côte de Nuits, in Côte d'Or
Production Municipality	GEVREY-CHAMBERTIN
Name of the Climat	Fonteny
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 medium + toasting at the heart of the wood
Terroir	Limestone from Prémieux, and Limestone with entroques
Age of the vines	50 years
Cultivation Type	<b>Certified Organic Farming by Ecocert</b>
Production	1200 bottles
Serving Temperature	15 to 17°C
Tasting – Cellar Ageing	From 5 to 15 years

### TERROIR / EXPOSITION

Located on a relatively soft slope at 280 meters altitude, the plot is mid-hill on limestone from Prémieux and adjoins the Ruchottes-Chambertin plot.

### TASTING

#### *Finesse and Elegance*

An elegant nose of black fruits and blueberries, tender and delicate on the palate, with a nice density and great depth. The tannins are refined and give much charm to this very promising wine.

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

