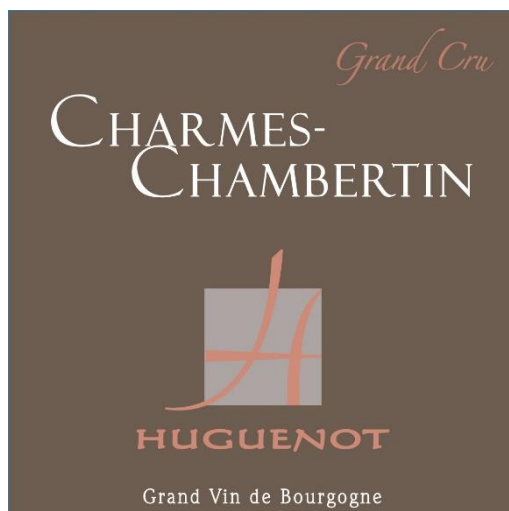


TECHNICAL SHEET

RED WINE

CHARMES-CHAMBERTIN GRAND CRU



Category	AOC GRAND CRU
Wine Region	Vineyards from the Côte de Nuits, in Côte d'Or
Production Municipality	GEVREY-CHAMBERTIN
Climat	Charmes-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 entroques covered in silt and gravelly scree
Age of the vines	60 years old
Cultivation Type	Certified Organic Farming by Ecocert
Production	1,000 bottles
Serving Temperature	15 to 17°C
Tasting – Cellar Ageing	From 8 to 15 years

TERROIR / EXPOSITION

Facing the East, at an altitude of 260 meters, it is, in terms of Grands Crus, the northern most part of the Côte. This long hillside lays on hard rock, limestone with entroques, and a few tens of centimeters of brown earth, with silt and gravelly scree on the upper part.

TASTING

Velvet and Lace...

A beautifully expressive nose precedes a nuanced and subtle wine, ripe but energetic on the palate, endowed with a superb velvety finish. The tannins are perfectly integrated, the general freshness is remarkable.

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

