



GEVREY-CHAMBERTIN



TERROIR



Geographical origin

A great Côte de Nuits appellation in terms of both surface area and fame, Gevrey-Chambertin is unique for the diversity of its terroirs, which are planted exclusively with Pinot Noir.



Soil

The vines benefit from scree-covered marl and red silt-based topsoil from the plateau that overlies brown limestone calcic soil.



Varietal

100% Pinot Noir.



Vinification

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

TASTING NOTES



Visual

Endowed with beautiful, deep ruby red colour.



Nose

Predominantly fruit with aromas of stone fruit (different varieties of plums).



Palate

A harmonious, delectable wine with delicate fruit flavours that finish on a more mineral note.

SERVING



Enjoy with

Try this Gevrey-Chambertin with choice cuts of beef such as tenderloin or braised shoulder roast as well as with small game such as saddle of rabbit studded with bacon and served with snow peas. Classic fine cheeses are also a good match. For dessert, pair it with a cherry clafoutis.



Serving temperature

14 to 16°C.



Cellaring

From 5 to 7 years.

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