



THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness. The yields are low but the quality is excellent with a perfect degree of ripeness. The harvest was early in the year under scorching weather and came to an end on September 1st. Our Côte de Nuits wines have a beautiful typicity: they are concentrated, floral and fresh with all the finesse of their grape variety.



APPELLATION DESCRIPTION

During the construction of the Château de Gevrey-Chambertin, the monks of Cluny would gather in the valley after a hard day of labouring the vineyards. The soils in this parcel are the same as in "Les Cazetiers" although the parcel is located slightly higher up. This truly is a remarkable terroir.

Exposition : North-East
Soil : Fossiliferous rock and white marls
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 23 a 64 ca - [3,06 Acres]
Years the vines were planted : 1933, 1935, 1980, 1984, 1988, 2017



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Intense ruby red colour and an attractive nose offering fresh red fruits, sweet spice, oaky notes and a touch of smoke. The palate is smooth and persistent with fruity, oaky notes that linger on the finish. A remarkably elegant wine with silky smooth tannins and a very distinctive finish.

Serve with : Roasted red meats, coq au vin, beef bourguignon

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 12 years