

Gevrey-Chambertin



Wine Type Production Type Vintage Alcohol % Country Region Sub Region Village Grape variety

Surface area Vines age Soil

Bottle stopper Aging duration Aging in tank Aging in oak % new oak Red Organic 2020 13 France Bourgogne Côte de Nuits Gevrey Chambertin Pinot Noir

3 hA 18 20 to 70 years old Clay, limestone

> Cork 16 months 5 months 11 months 30%

Manual harvest Harvest Destemming 100% 47 hL/hA Yield Bottle production 17315 Maceration 18 jours Total acidity g/L H2SO4 3,81 Total SO2 (mg/L) 77 Allergen information No Filtration Kieselguhr

Tasting notes

Food pairing Aging potential Red and black fruit aromas, beautiful substance, depth and flexibility, full and balanced finish Young with red meat, then meat in sauce, game, mature cheese 5- 10 years

## DOMAINE THIERRY MORTET