

Gevrey-Chambertin



Wine Type Red **Production Type** Organic 2022 Vintage 13 Alcohol % Country France Region Bourgogne Sub Region Côte de Nuits Village Gevrey Chambertin Grape variety Pinot Noir

Surface area3 hA 18Vines age20 to 70 years oldSoilClay, limestone

Bottle stopper Cork
Aging duration 16 months
Aging in tank 5 months
Aging in oak 11 months
% new oak 30%

Harvest Manual harvest **Destemming** 100% Yield 52 hL/hA **Bottle production** 19 500 Maceration 17 Jours Total acidity g/L H2SO4 3,85 Total SO2 (mg/L) 78 Allergen information No **Filtration** Kieselguhr

Tasting notes

Red and black fruit aromas, beautiful substance, depth and

flexibility, full and balanced finish

Food pairing
Aging potential

Young with red meat, then meat in sauce, game, mature cheese

5- 10 years

DOMAINE THIERRY MORTET