



Gevrey-Chambertin "La Croix des Champs"

AOC Gevrey-Chambertin, Bourgogne, France



THE VINTAGE

1554 bottles, 120 magnums have been produced in 2018.

LOCATION

This plot covers just 0.20 hectares.

It was originally planted in 1964, but the land was fallow from 2013 to 2014, before being replanted in 2015.

TERROIR

These vines are located southeast of Gevrey-Chambertin on clay soil with relatively little limestone. This is the first plot we decided to vinify in whole bunches in 2006. The aim is to obtain a certain aromatic freshness through the stalk, thus compensating for the low limestone soil.

WINEMAKING

Harvesting is manual with 60% whole clusters.

3 weeks of fermentation with a very light extraction.

AGEING

40% new oak barrels are used for an aging period of 20 months.

VARIETAL

Pinot Noir 100%

TASTING

The nose is lively and well-defined with ripe red berries, orange peel and little point of earth and forest. The medium-bodied with crisp tannin, quite linear and structured with a fine line of acidity towards the finish.

