



Gevrey-Chambertin "La Croix des Champs"

AOC Gevrey-Chambertin, La Croix des Champs,



PRESENTATION

This terroir is giving tight and deep wines brought by clays. We are using since 2006 almost 50% of whole clusters in order to give freshness, tension and a floral side which is unusual for this terroir.

THE VINTAGE

1554 bottles, 120 magnums have been produced in 2018.

LOCATION

This plot is 0,2 ha.

This plot is situated on the East side of Gevrey-Chambertin.

TERROIR

This vine is planted on deep clays and silts below some limestone.

WINEMAKING

Harvesting is manual with 60% whole clusters.

3 weeks of fermentation with a very light extraction.

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.

