



## 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.

