

## GEVREY CHAMBERTIN



### TERROIR

The grapes are harvested by hand, sorted manually on a sorting table. 100% de-stemmed, during vatting the juice is pumped over and the cap is punched every day for three weeks. The vats are made of French oak. The marc is pressed in a vertical pneumatic press before being put in barrels for 16 months (40% new oak).

### TASTING

Charming ruby colour that, with age, gains tints of dark carmen and black cherry. Strawberry, blackberry, violet and rose are all the aromas found in its bouquet. With a little more maturity, liquorice, leather aromas will show. The mouth is the expression of a great Burgundy wine. Powerful, rich and full bodied.

### FOOD MATCHING

Game, beef, braised lamb, tuna filets in a red wine sauce, and cheeses such as Époisses.

REGION	Bourgogne
SUB-REGION	Côte de Nuits
TYPE	AOC
LEVEL	Village
GRAPES	Pinot Noir
SERVICE TEMPERATURE	14°C
AGING POTENTIAL	8 years
COLOR	Red

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