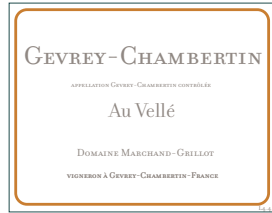


GEVREY-CHAMBERTIN AU VELLÉ



APPELLATION

Village

VINES

Planted in 1979, the slope is greater than its neighbour, Songe, the soil is mainly red clay and very stony. As with all the parcels of vines, it faces the rising sun.

TASTING NOTES

In the mouth, the attack is majestic, the supple tannins support the complex aromas of cherry, some floral notes, slightly animal, which remain long on the tongue with a touch of truffle at the end.

AGEING POTENTIAL

A wait of 5 to 8 years is necessary for a full expression of the pleasures that this terroir can bring.

WINE MAKING

This terroir's cool soil requires harvesting at a high level of ripeness to ensure that the powerful tannins meld into the wine's structure. 20 days fermentation, starting by a 6 to 8 day cold soak at 8°C. Wild yeast are allowed to develop and ferment the wine. Cap-punching is used sparingly, running the juice over and rack+returning are preferred to ensure the extraction of supple tannins. Vat temperature is allowed to rise to a maximum of 30°C, being maintained by a cold water circuit.

CELLAR AGEING

Only 30% new oak barrels are used to preserve this terroirs character.



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