



GEVREY-CHAMBERTIN
EN SONGE



APPELLATION

Village

VINES

Planted in 1981, gently sloping, as ever, towards the rising sun.
 The soil is poor, on yellow marl.

TASTING NOTES

The grapes ripen easily and create a well-structured wine.
 Deep ruby red in colour, this lively wine has good texture, sufficient tannin,
 and sweetness.

AGEING POTENTIAL

Don't be a follower of fashion and drink wines too young.
 Your patience will be rewarded.

WINE MAKING

Ripeness and harvest quality are rigorously monitored and controlled for
 a 20 day fermentation. Depending on the vintage, this starts with a 6 to 8 day
 cold soak at 8°C. Wild yeast are allowed to develop and ferment the wine.
 Vat temperature is allowed to rise to a maximum of 30°C, being maintained
 by a cold water circuit.

CELLAR AGEING

For this terroir's subtlety and finesse, 1, 2, or 3 year old barrels are used
 for around 18 months maturing.



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