



**GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU**  
**PETITE-CHAPELLE**



**APPELLATION**

Gevrey-Chambertin Premier Cru

**VINES**

Planted in 1978, this is a very stony parcel, naturally well drained, facing the rising sun.

**TASTING NOTES**

Fine sparkling ruby red in colour, notes of cherry are very present as always, followed by nuances of liquorice. More textural than heavily structured, it has good staying power. No heavy astringent tannins to be found here, only delicacy, silkiness and good length.

**AGEING POTENTIAL**

8 to 10 years are necessary to discover the finesse and the spiciness that typify this terroir.

**WINE MAKING**

For a true expression of this terroir, yields must be restricted, rigorous fruit selection needed, and the vintage be allowed to weave its magic without undue interference. Cap-punching and running over of the juice according to the year, with a relatively long vat time, around 20 days, and a maximum temperature of 30°C.

**CELLAR AGEING**

For the subtlety and finesse of this wine, oakiness is not a priority. 50% new oak barrels from the Bertranges forest, the remainder in 2 year old barrels, during around 16 months.



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