

# Gevrey-Chambertin Village

Appellation d'Origine Contrôlée

## *Character of the wine*

Gevrey-Chambertin wines are deep in colour with fine expressive aromas. When young they suggest blackcurrants and other red or black soft fruits, with hints of liquorice heightened by their being partially matured in new oak casks. As the wines age they acquire further aromas suggestive of animal pelts, musk, spicy vanilla and Havana cigars. Rich, fine and full-bodied they have a robust, well-balanced structure. These wines, with their resounding name, are famed for their bouquet and finesse; they are known to have been Napoleon's favourite wine, which he took with him on his campaigns.



## *Wine datasheet*

Total area under this appellation	359 ha 88 a 81 ca
Area under production at the domaine	38 a 90 ca
Soil	Pebbly-alluvial deposits on argillo-calcareous soils
Grape varieties	100 % Pinot Noir
Average age of vines	40 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	According to the quality of the vintage
Maturing	30 to 40 % new oak barrels