

Gevrey-Chambertin



APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

Village appellation in the Côte de Nuits region, in Côte-d'Or.

This appellation has **26 Climats classified as Premier Cru**.

Communes producing wine: **Gevrey-Chambertin and Brochon**.

The commune of Gevrey-Chambertin also produces **9 Grands Crus** (see SHEET No. 25).

The GEVREY-CHAMBERTIN and GEVREY-CHAMBERTIN PREMIER CRU appellations may or may not be followed by the name of the Climat.

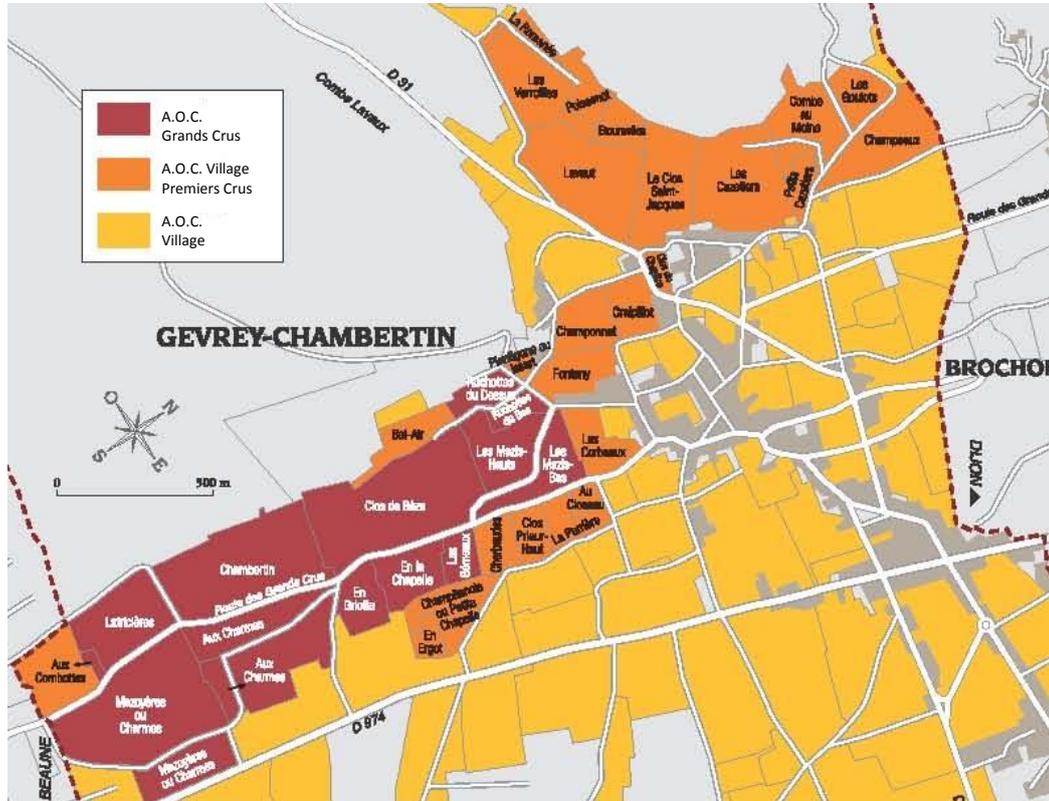
STYLE OF THE WINES

In the first flush of youth they have a lively ruby colour, which gradually turns to a dark carmine, reminiscent of black cherries. Strawberries, blackberries, violets, reseda and roses are present in the bouquet when the wine is young, which over time evolves scents of liquorice, leather and fur, with notes of game and undergrowth. The palate offers the expression of a great Burgundy. Generous, powerful, rich, full of body and spirit, the wines present a firm structure, with delightful velvety tannins, supported by a very finely grained texture, with no hardness. Pleasant to drink when young and fruity, this is however a wine that should be kept for some years, frequently presenting an exceptional capacity to age, and serving as an excellent showcase for the vintages.

THE SOMMELIER'S RECOMMENDATIONS

Red: massive and yet velvety, the tannins give it powerful, long-lived, solid structure and substance. A wine for carnivores, Gevrey-Chambertin's animal notes make it an ideal accompaniment to game, especially the more evolved wines. Rib of beef, braised lamb, or lamb in brown sauce, furred or feathered game, this wine goes well with any of these richly flavoured meats with solid fibres. There are however some gourmets who will serve it with a pike-perch fillet or tuna steak with red wine sauce. It is at ease with all cow's milk cheeses, especially époisses and ami de Chambertin, the local speciality, and cîteaux, a close neighbour.

Serving temperatures: 15 to 16°C



LOCATION

Coming from Dijon, this is where the Burgundy "Champs Elysees" begins! At the base of the Combe de Lavaux valley, the old castle established by the Cluny monks served as a fortified cellar and the canons of Langres watched over these vines for centuries. The first harvest was in 640 A.D.! Which gives you an idea of how deep this wine's roots go into the history of Burgundy's vineyards. Established in September 1936, the Appellation d'Origine Contrôlée forms a guard of honour for the royal family of the Grands Crus: Chambertin and Clos de Bèze. The continuation of the Côte unites the village of Brochon with that of Gevrey-Chambertin. Pinot Noir gets the prize for excellence, with exclusively red wines.

TERROIRS

At an altitude of between 280 and 380 metres, the Premiers Crus occupy the upper part of the Côte (shallow brown limestone soil); the Village Appellation then extends over the brown calcic and brown limestone soil. The vines benefit from marl covered with scree and red alluvium from the plateau. The gravel gives the wine elegance and finesse while the marl, rich in fossilized shells and clay, gives them body and firmness. East and south-east facing.

COLOUR(S) AND GRAPE(S)

Exclusively **red** wines, made from the **Pinot Noir** grape.

PRODUCTION

Wine-producing area*:

1 hectare (ha) = 10,000 m² = 24 "ouvrées"
402.72 ha (including **80.52 ha** classified as Premier Cru)

Average annual production**:

1 hectolitre (hl) = 100 litres = 133 bottles
16,832 hl (including **3,232 hl** classified as premier Cru)

*in 2011 **5-year-average 2007-2011

CLIMATS CLASSIFIED AS PREMIER CRU

La Bossière, La Romanée, Poissenot, Estournelles-Saint-Jacques, Clos des Varoilles, Lavaut Saint- Jacques, Les Cazetiers, Clos du Chapitre, Clos Saint-Jacques, Champeaux, Petits Cazetiers, Combe au Moine, Les Goulots, Aux Combottes, Bel Air, Cherbaudes, Petite Chapelle, En Ergot, Clos Prieur, La Perrière, Au Closeau, Issarts, Les Corbeaux, Craipillot, Fonteny, Champonnet.