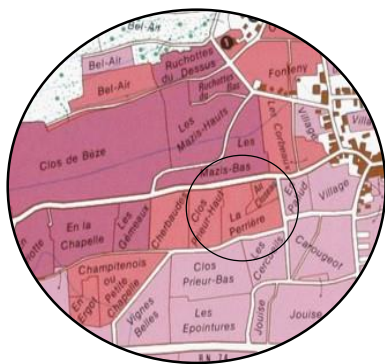


GEVREY-CHAMBERTIN

PREMIER CRU LA PERRIERE

2015



TERROIR

Our vineyard La Perrière is located below Mazis Chambertin Grand Cru (Just only road separates La Perrière and Mazis Chambertin). Planted in 1950.

Totale area : 27,34 ares (0,67 acres)

Climat & Soil : Lightly slope with pebbles. Historically, a shallow quarry existed before to fill it with vineyard. Deep and clay soil.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15 months with 40% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Lovely ruby colour with garnet-red reflects.

NOSE

The nose is fine, delicate, with earthy aromas. It develops berries notes as redcurrant and blackcurrant.

PALATE

On the palate, the wine is smoothy, lively, fine and delicate. The tannins are silkier and melted.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 8 to 10 years.

FOOD & WINE PAIRINGS

Our Gevrey-Chambertin Premier Cru La Perrière 2015 will perfectly pair with small game as jugged hare or game birds as well as cheeses as Brie de Meaux.

