



Gevrey-Chambertin Les Evocelles

100% Pinot Noir grape varieties

Vinification Aging Tasting Gastronomic suggestions Aging time 3 to 5 years. A major appellation of the Côte de Nuits, both in size and reputation, Gevrey Chambertin is characterized by a great diversity of terroirs. There is no white wine here, only pinot noir is grown. The soils in this part of the appellation are calcic brown and produce distinguished, fine and elegant wines. The Les Evocelles vineyard is located in the far north of the appellation, at the top of the hillside where it benefits from a full east exposure and terrace, which gives it a gentle, advantageous slope. Manual harvesting is done in 25 kg crates. The grapes are sorted upon receipt and vatted by gravity. The vinification is then done in accordance with Burgundian traditions. The fermentation maceration lasts 20 to 28 days in conical oak vats. Temperature control allows wine to be worked in two phases: the first to express the Pinot Noir fruit between 10 and 14°C. The second to work the body and the tannins between 20 and 30°C. Daily punching downs are adapted according to the stage of maceration and extraction.

During devatting, particular attention is paid to pressing. Made at low pressure, it is guided by tasting in order to extract only the most qualitative tannins. Our method of winemaking aims above all to preserve the balance, harmony and expression of these great terroirs.

Aging in barrels brings flavors and also, thanks to the porosity of the wood, controlled oxygenation which allows good maturation of the wine. This wine was aged for 14 to 16 months in our cellars in oak barrels (40% new barrels). The varied origins of the barrels (Tronçais forest, Allier, Vosges), their specific toasting and their age contribute to our search for aromatic complexity in the revelation of this great terroir.

Deep ruby color. On the nose, it reveals slightly toasted notes and a subtle blend of concentrated red fruits which evolve into slightly vanilla and liquorice notes. Fine and mineral, it has a balanced structure and good length on the palate.

Enjoy this Gevrey Chambertin “Les Evocelles” with red meats, small game and classic fine cheeses.

Serve at 17°C