



Product Information

Area : Bourgogne

Wine style : Red

Varietal : Pinot Noir

Style : Dry

Description

WINE TASTING

Deep ruby red in colour In the nose, aromas of small fruits (strawberry, blackberry) and flowers (violet). It will develop more complex aromas of leather, truffle and game when matured for a few years. In the mouth, it is a full-bodied and powerful wine, with a good structure and voluptuous tannins.

FOOD PAIRING

Goes well with all red meats, especially strong flavored meats like game, but can also be served with fishes in red sauce. Also pairs well with strong cheeses like Citeaux, Epoisses or l ' Ami du Chambertin.

SERVICE TEMPERATURE AND AGEING

Wine to be served at 15 ° C. While already very enjoyable in its youth, the Gevrey- Chambertin is a wine to keep for 10 to 20 years in a good

See region detail: [France](#) >> [Bourgogne](#)

See producer detail: [Louis Max](#)

Terroir/Vinification

TERROIR

The village of Gevrey-Chambertin is located in the heart of the Côte de Nuits, between Dijon and Nuits-Saint-Georges. Vineyards have a perfect exposure to the east, thus giving it the potential to produce excellent wines. The complex soils are composed of limestone, clay and marl, silt and scree.

WINEMAKING

Manual harvest with grape sorting before the vinification and full destemming. Fermentation in stainless steel tanks and maturation in oak barrels for 15 to 18 months, including 30% of new barrels.

Accolades