



1678 - BOURGOGNE

HERVÉ KERLANN

Gevrey Chambertin 1^{er} Cru

« Les Goulots »

Generous & Well-structured

The Vineyard

Annual production 600 – 800 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 40 years

Situation Vines are located in an old quarry, fresh during the year but that keeps heat in summer. Exposure : East. The name “Les Goulots” comes from "goulottes" (waterfalls) of mountain streams.

Winemaking

Grapes are 100% de-stemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day at the beginning. Wines are put in barrels by gravity.

Ageing Free-run wine and press wine are aged separately. 12 months in oak, 50% new. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO₂.

Tasting note

Color Ruby Red

Nose Notes of menthol and small wild berries

Taste Elegant wooden notes of liquorice, well structured, rich and generous

Food Matching Red meats, meat in sauce, soft cheese (Brillat Savarin, goat cheese)

Serving Temperature 15 – 16 °

A Climate reflecting well the vintage impact

