



1678 - BOURGOGNE

HERVÉ KERLANN

Gevrey-Chambertin « Aux Etefois »

Volume & Concentration

The Vineyard

Annual production 1300 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 32 years

Situation this parcel of village appellation is directly touching the Grand Cru “Griottes-Chambertin”. Vines faces directly east.

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 Bright Ruby Robe

Nose Aromas of Thyme, saffron, turmeric. Light toasted notes of dark chocolate

Taste The wine has lot of volume, wraps up the palate. It has great width and is generous, rich and concentrated

Food Matching Lamb, meat cooked in sauce such as Boeuf Bourguignon

Serving Temperature 15 – 16 °

*The open door to Grands Crus: warm side
of Gevrey-Chambertin*

