



1678 - BOURGOGNE

HERVÉ KERLANN

## Gevrey-Chambertin Vieilles Vignes

*Elegance & Power*

### The Vineyard

**Annual production** 4 000 – 6 000 bottles

**Grape Variety** Pinot Noir

**Soil** Clayey and chalky

**Average Vine Age** 40 years

**Situation** Vines are located in Gevrey-Chambertin, with parcels on the East and South sides of the village.

### 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 SO<sub>2</sub>.

### Tasting note

**Color** Ruby Red

**Nose** When young, elegant notes of cranberries and black fruits, floral with dominant violet followed by hints of the particular perfume of dry rose petals. With age, the liquorice and undergrowth will develop elegantly.

**Taste** The wine delivers what is expected from a Gevrey Chambertin: velvety touch on the mouth over a well defined and firm structure. The elegance of the tannins guide the tasting experience to complexity and multiple layers of tasting.

**Food Matching** Rib steak – Duck - Cheeses

**Serving Temperature** 15 – 16 °

*An Iron fist in a Velvet glove*

