



1678 - BOURGOGNE

HERVÉ KERLANN

Gevrey-Chambertin « En Derée »

Energy & Length

The Vineyard

Annual production 1400 bottles

Grape Variety Pinot Noir

Soil Dominant chalky and clay

Average Vine Age 55 years

Situation the parcel “En Derée” is located in the alluvial fan of “Combe de Lavaux”, under the 1er Cru Champeaux. Vines are oriented south-north.

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 Red

Nose Black pepper, spices, dry flowers in a potpourri

Taste Elegant, fine and straightforward. The wine is energetic, there is a good wind in the mouth, very persistent

Food Matching Delicate fine food, tender meats (veal, rabbit)

Serving Temperature 15 – 16 °

Minerality from the cool side of Gevrey-Chambertin

