



1678 - BOURGOGNE

HERVÉ KERLANN

Gevrey Chambertin 1^{er} Cru « Les Corbeaux »

Rich & Opulent

The Vineyard

Annual production 700 – 1100 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 60 years

Situation vines are located just next to the Grand Cru Mazis-Chambertin and face directly East. This is the last plot on the North in the continuity of the 9 Grands Crus

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 Nice notes of thyme and soft spices, slight roasting aromas of Cocoa

Taste The attack is opulent and wraps up the palate. The mouthwatering finish will make you want to open a new bottle

Food Matching

Serving Temperature 15 – 16 °

Already a step into the road of Grands Crus

