

HENRI PION

Gevrey-Chambertin

Vintage: 2017

1,200 bottles produced

Varietal: 100% Pinot Noir

AOC Gevrey-Chambertin Village

[Côte de Nuits]

Burgundy, France



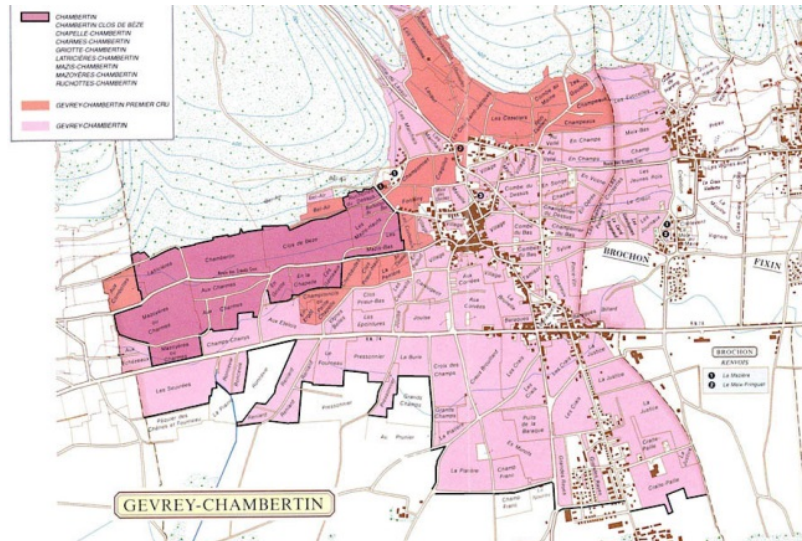
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GEVREY-CHAMBERTIN is incontestably one of the best-known appellations on the Côte de Nuits, the village being home to nine of the 33 *grand cru* wines in Burgundy. Producing exclusively red wines, the first mention of the village dates back to the year 630 under the name of Gibriacus in the chronicles of the



PRODUCTION AREA: Three plots in different parts of the appellation zone are blended to produce this Gevrey-Chambertin wine.

TECHNIQUES: Organic culture, working the soil, with no chemical treatments. Hand-picking, with the grapes passing over the sorting table before destalking and cold maceration before natural fermentation. Aged in French oak for 15 months. Light filtering and low sulfur doses.

TASTING NOTES: Deep ruby red in color. The aromas are of a rare elegance. A fine, delicate nose with aromas of dark fruit combining vigor and maturity. Light and airy in the mouth whilst maintaining a clear and silky tannic structure. In terms of style, this wine is more of a Chambolle-Musigny than a classic Corton.

KEEPING POTENTIAL: When young, will benefit from being decanted. Can be kept for up to 10 years.

SERVING TEMPERATURE: 16-18°C