



Gevrey-Chambertin 1er Cru Combe aux Moines 2022 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.51

Total Acidity

5.63 g/l

Drinking Window

2026 - 2040

Tasting Guide



Dry

Medium

Sweet

Tasting note printed

11/01/2026

Winemaker Notes

Fresh and elegant red with good concentration of fruit.

Vineyard

South-facing vineyard, planted at 350-400m altitude on chalky and clay soils that gives it with the structure and minerality.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged 18-20 months in oak barrels before bottling.

Food match

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

