



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



Tasting note printed  
11/01/2026

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

## 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 its 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.

