



# 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



## Tasting note printed

01/06/2025

## 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.