

Grapes

100% Pinot Noir

Region/Appellation Côte de Nuits

Alcohol by volume 13.5%

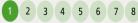
Residual Sugar less than 2 g/l

pH 3.51

Total Acidity 5.63 g/l

Drinking Window 2026 - 2040

**Tasting Guide** 



ry Medium

Swe

Tasting note printed 01/06/2025

## 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.