



Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.67

Total Acidity
5.69 g/l

Drinking Window
2025 - 2037

Tasting note printed
23/01/2026

Gevrey-Chambertin 1er Cru Estournelles Saint-Jacques 2007 6x75cl

Winemaker Notes

Located on the south-east facing slope near Clos Saint Jacques, the Estournelles Saint Jacques vineyard site is an esteemed Premier Cru climat, which also shares similarities with neighbouring Grand Crus sites resulting in rich complexity and depth of flavour.

Vineyard

Gevrey Chambertin is the northernmost of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus. Half of the Premiers Crus of Gevrey lie scattered around the perimeter of the Grands Crus, the other half occupy a steep, southeast facing slope to the north, with calcareous clay soils.

Winemaking

Fermentation takes place in vats for three to four weeks and the wine is then aged in oak barrels for 18 to 20 months before bottling. This Premier Cru can be kept for 8 to 20 years, depending on the vintage and the cellaring conditions.

Vintage

2007 was a surprising vintage that created very particular wines with soft and mellow tannins.

Food match

A good match to Coq au Vin

