



Gevrey-Chambertin 2016

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.53

Total Acidity

5.31 g/l

Drinking Window

2024 - 2036

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

19/05/2024

Winemaker Notes

A marvellous wine that shows the classic Gevrey concentration with a deep colour, a richly fruity aroma of mixed black and red berries, firm but graceful tannins and a smooth texture to the long finish.

Vineyard

Gevrey-Chambertin is the northern most of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus. Half of the Premiers Crus surround the Grands Crus and the other half are in the north, with clay and chalk soils.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 12-15 months in oak barrels before bottling.

Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

Food match

Grilled and Roasted Red Meats

coq au vin classic

