



Gevrey-Chambertin 2019 12 x Half Bottles

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

14.00%

Drinking Window

2023 - 2028

Tasting Guide



Light Medium Full

Tasting note printed

27/07/2024

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

coq au vin classic

