



Gevrey-Chambertin 2015

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

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

pH

3.46

Total Acidity

5.49 g/l

Drinking Window

2023 - 2027

Tasting Guide



Light Medium Full

Tasting note printed

23/12/2024