



# 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



### Tasting note printed

23/11/2024

### 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

