



The vineyard site is located in the north of the Côte de Nuits, Gevrey-Chambertin is world-famous, not only for its superlative Grand Crus, but also for all its other vineyards.

- Gevrey-Chambertin and Brochon.

- Grapes and musts purchased from supply partners according to rigorous specifications.

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

- Ageing: in oak barrels including 20-25% of new barrels. It lasts between 14 to 16 months.

Tasting note by Véronique Boss-Drouhin:

Gevrey-Chambertin is a wine with a beautiful, bright ruby colour. Intensely fruity on the nose, the aromas are reminiscent of black cherry, wild blackberry and liquorice. The woody character is subtle and marries delicately with the other aromas. As the wine evolves, there are more complex notes, such as mild spice, nutmeg and leather. Later still, mushroom and damp earth nuances make their appearance. Although present on the palate, tannin is never astringent but blends itself harmoniously with the natural freshness and « gras » (velvety texture) of the wine. The same aromas encountered earlier on the nose are found again in the aftertaste.

Service: Cellaring: Optimal consumption: 8-13 years. **Ageing potential:** 15 years. **Tasting temp** 61-62°F

VINOUS
(90-92) POINTS

With grapes sourced from several growers, the 2023 Gevrey-Chambertin Village has a delightful, pure bouquet with perfumed red cherry and crushed strawberry aromas. The palate is very pure with fine tannins, crisp acidity and gentle grip toward the refreshing finish. If I am being honest, I was expecting this to be so good!

*Also: Tim Atkin MW-92,
Wine Advocate-89-91,
Burghound-87-89*

