



GEVREY-CHAMBERTIN

Strength and character



PRESENTATION

A blend of several of the village's climats, right on the axis of the Combe Lavaux alluvial cone: La Croix des Champs, Les Platières. Very clay-rich brown soils with good drainage and fairly deep.

VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

VINIFICATION

Harvesting by hand into crates, careful sorting on a vibrating table, traditional vinification (cap punching and pumping over) with indigenous yeasts, 100% de-stemmed grapes, rather long maceration (more than 17 days), temperature control at the end of alcoholic fermentation to ensure a good polymerisation of the tannins, gravity-fed transfer in the cool vaulted cellar, ageing in oak barrels for 10-12 months, 30% new barrels, blending in stainless steel vats after racking where the wine is pumped using air, and lastly bottled without filtration.

TASTING & PAIRING

Full-bodied, powerful wine with notes of undergrowth, violets and black cherries. Velvet-like texture, excellent length and ageing potential. Suggested food pairing: veal chops with chanterelles mushrooms.

KEY INFO

Region: Bourgogne
Varietal: Pinot Noir
Colour: red

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