

Caroline Parent

Gevrey Chambertin



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GEVREY CHAMBERTIN

Vinification: For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days. The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. This wine is aged for an average of 18 months (50% new barrels).

Grape varieties : Pinot Noir

Soil : Calcareous and lime soil, marls covered with screes and red silt washed down from the plateau.

Tasting notes :

Aromas of red berries. Eventually second aromas of licorice, leather, with hints of underbrush. In the mouth, firm structure, velvety tannins, and delicate texture. Full-bodied, powerful, rich, and meaty.



Organic

