

Domaine Gérard Quivy

*Chapelle-Chambertin Grand Cru*



A vinification method of a low-temperature fermentation in a combination of wood and stainless steel tanks. Aged in oak barrels for an average of 20 months with 90% new oak.

Grape varieties : Pinot Noir

Altitude : 200m

Vineyard age : 60-80 years old

Grape yield : 35 hl/ha

Exposure : South

Soil : Limestone, Clay

Alcohol : 13%

Press Notes

Wine & Spirits

2016

95 points

