

## Domaine Gérard Quivy

### *Charmes-Chambertin Grand Cru*



Traditional method of vinification with low-temperature fermentation in a combination of wood and stainless steel tanks. Aged in oak barrels (90% new) for an average of 20 months. Charmes-Chambertin is an AOC and Grand Cru vineyard located in the southern part of Gevrey-Chambertin. Gerard's cooper is Maison Francois Freres at St Romain en Bourgogne. In the vineyards they use organic fertilizers and do not use any pesticides or chemical fertilizers.

Grape varieties : Pinot Noir

Altitude : 150-200m ASL

Vineyard age : 60-80 years old

Grape yield : 35 hl/ha

Exposure : South

Soil : Limestone, Clay

Alcohol : 12.5%

### Press Notes

#### Wine & Spirits

2016

93 points

