

Gevrey-Chambertin En Champs



The En Champs lieu-dit located beneath the premier cru Les Champeaux. The wine ferments partially in stainless steel and rests in French oak barrels (50% new oak) for approximately 20 months.

Grape varieties : Pinot Noir

Altitude : 300m

Vineyard age : 55-year-old vines

Grape yield : 35 hl/ha

Exposure : Southwest

Soil : Limestone, Clay

Alcohol : 12%

Tasting notes :

This Village En Champs is a chewy wine with tasty flavors of dark red cherry and plum fruit with notes of forest floor and smoke. Sourced from 55 year old vines, it is flavorful and chewy on the palate with good complexity, perfect balance and acidity on the finish.



Organic

