

Domaine Gérard Quivy Chapelle-Chambertin Grand Cru



94 pts.
v.2016

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.

Banville  Organic www.banvillewine.com
Wine Merchants

Domaine Gérard Quivy Chapelle-Chambertin Grand Cru



94 pts.
v.2016

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.

Banville  Organic www.banvillewine.com
Wine Merchants

Domaine Gérard Quivy Chapelle-Chambertin Grand Cru



94 pts.
v.2016

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.

Banville  Organic www.banvillewine.com
Wine Merchants

Domaine Gérard Quivy Chapelle-Chambertin Grand Cru



94 pts.
v.2016

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.

Banville  Organic www.banvillewine.com
Wine Merchants