

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

Soil Limestone, Clay

Alcohol 13%



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Organic www.banvillewine.com

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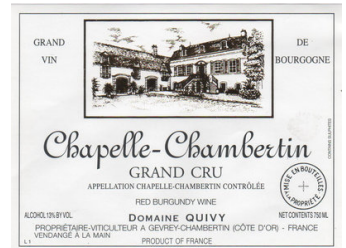
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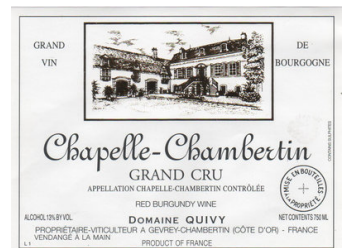
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