

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.



Grape varieties Pinot Noir

Altitude 150-200m ASL

Soil Limestone, Clay

Alcohol 12.5%

Banville
Wine Merchants

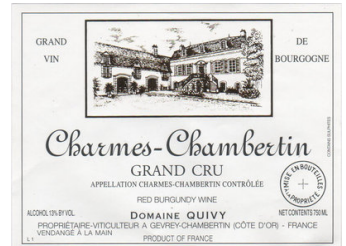


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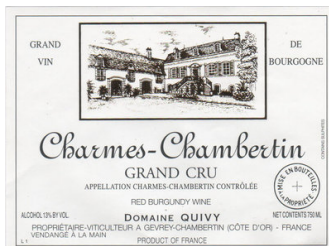


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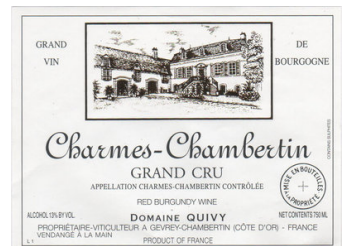


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