Domaine Gérard Quivy

Gevrey-Chambertin 1er Cru Les Corbeaux

Vinification is performed with a lowtemperature fermentation in a combination of wood and stainless steel tanks. The wine is then matured for 21 months in oak barrels of which 80% is new.

Grape varieties Pinot Noir

Altitude 300m

Soil Limestone, Clay

Alcohol 13%

Tasting notes

Notes of sous-bois with cherry, cassis and five spice. Chizzled frame with a rich texture.



Organic www.banvillewine.com

Gevrey-Chambertin 1er Cru

LES CORBEAUX

DOMAINE QUIVY

Organic www.banvillewine.com

Domaine Gérard Quivy

Gevrey-Chambertin 1er Cru Les Corbeaux

GRANE

Vinification is performed with a lowtemperature fermentation in a combination of wood and stainless steel tanks. The wine is then matured for 21 months in oak barrels of which 80% is new.

Grape varieties Pinot Noir

Altitude 300m

Soil Limestone, Clay

Alcohol 13%

Tasting notes

Banville

Wine Merchants

Notes $\bar{\text{of}}$ sous-bois with cherry, cassis and five spice. Chizzled frame with a rich texture.



Domaine Gérard Quivy

Gevrey-Chambertin 1er Cru Les Corbeaux

Vinification is performed with a lowtemperature fermentation in a combination of wood and stainless steel tanks. The wine is then matured for 21 months in oak barrels of which 80% is new.

Grape varieties Pinot Noir

Altitude 300m

Soil Limestone, Clay

Alcohol 13%

Tasting notes

Notes of sous-bois with cherry, cassis and five spice. Chizzled frame with a rich texture.





Organic www.banvillewine.com

Gevrey-Chambertin 1er Cru

LES CORBEAUX

DOMAINE QUIVY

Domaine Gérard Quivy

Gevrey-Chambertin 1er Cru Les Corbeaux

Vinification is performed with a lowtemperature fermentation in a combination of wood and stainless steel tanks. The wine is then matured for 21 months in oak barrels of which 80% is new.

Grape varieties Pinot Noir

Altitude 300m

Soil Limestone, Clay

Alcohol 13%

Tasting notes

Notes of sous-bois with cherry, cassis and five spice. Chizzled frame with a rich texture.





