



# Moillard Grivot Gevrey- Chambertin



**Varietal:** 100% Pinot Noir

**Practice:**

**Dry Extract:** gr / liter

**Appellation:** Gevrey-Chambertin

**Alcohol %:** 14.5

**Soil:**

**Age of Vine:**

**Production:** cs

**Acidity:** gr / liter.

**Vineyard:** Located in the North of the Côte de Nuits, the village of Gevrey-Chambertin is the entry point of the "Champs- Elysées of Burgundy" and presents its most fabulous Grands Crus: Chambertin, Clos de Beze.



**Tasting Notes:** Deep and intense ruby red in color. This wine offers aromas of black fruits on the nose. The notes of blackberry or blueberry are followed by liquorice and cocoa. On the palate, spices and elegant an refined toasty notes. The supple and dense tannins go along with the fruits, in a long finish.

**Vinification:** Harvest by hand. Traditional vinification in thermo-regulated stainless steel. Pre fermentation – temperature controlled cold maceration. Long fermentation during which pipeages and pumping over are performed.

**Aging:** Oak barrels for 10 to12 months.

**Food Pairing:** Saddle of lamb, bœuf bourguignon or coq au vin, and ripe cheeses.

## Accolades

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