



*Conviviality, Sharing, Emotion,
Generosity, Family and Culture.*



MICHEL GAYOT

IN BEAUNE



GEVREY-CHAMBERTIN

TERROIR

Wine producing region: Bourgogne

North of Côte d'Or, at twelve kilometers south of Dijon, at the bottom of « Combe de Lavaux », Gevrey-Chambertin is one of the first wine-growing villages of the coast ; it offers the whole range of Bourgogne appellations, from regional to Grand Cru.

Grape variety: Pinot Noir

Soil: brown, red shallow soil with limestone

KNOW HOW

Vintage: Hand harvest

Wine making: The harvest is destemmed and followed by a 12 days cold maceration. Two daily pump-overs and punching-downs punctuate the alcoholic fermentation for around ten days. The pressing is pneumatic with blend of free-run and press juice depending on the wine profile

Ageing process: 12 months in oak barrels with 20 % new oak

TASTING

Strong but silky, its tanins offer a powerful and massive structure enabling a long cellar ageing.

PAIRING

Gevrey-Chambertin appellation opts for game. Prime rib, lamb braised or with brown gravy, feathered or furry game, Gevrey-Chambertin appellation is paired with all these musky meats and solid fibers. Gevrey-Chambertin is at ease with all cow and character cheeses, in particular « Epoisse » and « Ami du Chambertin » the child of the country and « Côteaux » a close neighbor.

Service temperature: Between 16° and 18°C



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Alcohol abuse is dangerous for health, to consume in moderation.