



Gevrey-Chambertín

Gevrey-Chambertin Clos Prieur 1^{er} Cru 2002

Rebsorte: Pinot Noir

Boden: Mix of Clay and limestone

Lage : Gevrey Chambertin is a village located in the Northern part of the Côte de Nuits. The plot "Clos Prieur" is located on a mid slope, just below the Grands Crus of Gevrey.

Der Jahrgang 2002 : The harvest took place at the end of September. Excellent weather conditions prevailed in August and September and hence the good quality of the grapes. Aging in oak casks during 15 Months.

Verkostung: Dark ruby colour with purple nuances. Aromas of red berries (black-currant, raspberry) and liquorice mixed with a hint of chocolate and enhanced by a beautiful vanilla-note. Well-balanced, generous, ample. Beautiful aromatic combination of red fruit underlined by an elegant tannic structure. Subtle oak note and long finish.

Servierempfehlung : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).