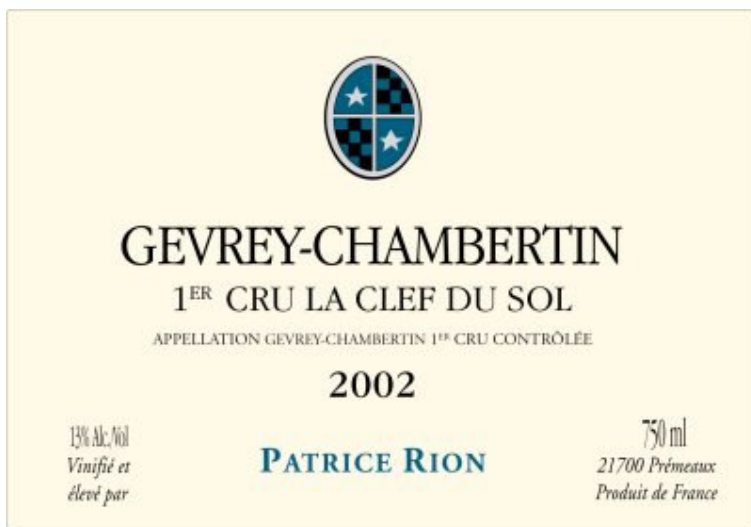


Patrice RION

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Gevrey-Chambertin's wines are deeply colored, with a nose of bay, blackcurrants and other red and black fruits, along with musk, fur and, particularly when young, anise. Muscular, with deep, ripe, creamy tannins, they show a good balance of acidity. Altogether among the most solid of Burgundy wines.

- Grape Variety :** Pinot noir
Alcoholic content : 13°
Cases produced : 225
Soil : Argileous limestone
Aging : Oak barrels, 50% new
Vineyard Location : This wine is an "assemblage" of wines from the 1er crus "Lavaux Saint-Jacques" and "Champeaux." The grapes come from one farmer.
- Characteristics :** Typical of 1er Cru Gevrey-Chambertin, this wine exhibits a complex palate of wild strawberries, with tightly wound tannins.
- Storage and aging :** Keep cool (around 12C) in a dark place with constant temperatures. Store the bottles on their sides, and serve around 17C. Best between 8-15 years old.
- To drink with :** Red meat or game.