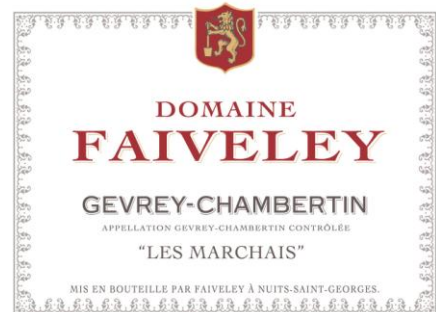


GEVREY CHAMBERTIN

Les Marchais
Domaine Faiveley



In 1847, by royal decree of Louis Philippe, the name 'Chambertin' is adjoined to the name of the village, officially becoming 'Gevrey Chambertin'.

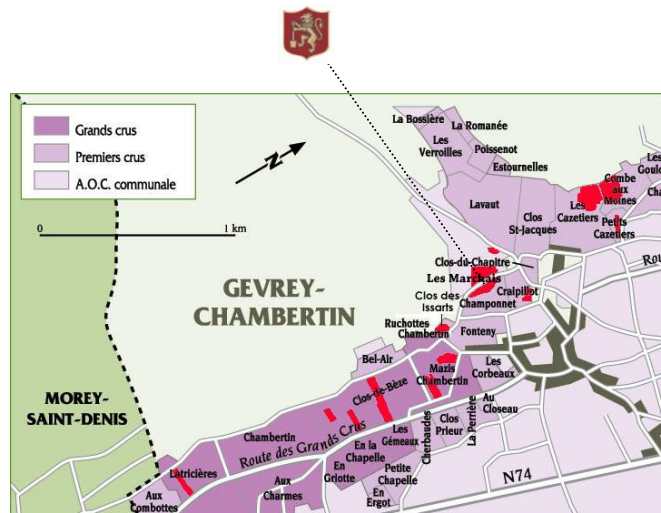
Appellation Profile:

Total Surface Area: 330 ha
Exposition: East, South-East
Soil: Clay/Limestone
Grape Variety: 100 % Pinot Noir

Domaine Faiveley surface area :
1 ha 08 a 30 ca - [2.68 Acres]

Years the vines were planted:
1945, 1979

Average annual production:
7 100 bottles



Winemaking

The hand-picked harvest goes through a short prefermentary maceration before being vinified. For the duration of the 15-18 day vatting period, the wine is kept at low temperature.

It is then matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

A beautiful deep black cherry colour. This wine has a very fruity, powerful and pure nose. The attack is round and powerful on the palate. Very ripe fruity notes come through beautifully in this wine. The tannins are supple and pleasant, well mixed with delicate woody tastes, giving this wine all its body and elegance.

Serve at: 14°C to 16°C

Serve with: Game in a Grand Veneur Sauce, Rib of Beef

Cellaring Potential: 7 to 10 years