

ALEX GAMBAL

2015

Gevrey-Chambertin

APPELLATION GEVREY-CHAMBERTIN CONTRÔLÉE



GRANDS VINS DE BOURGOGNE

The Gevrey-Chambertin appellation is home to 9 of the 24 Grands Crus of the Côte-de-Nuits and thus opens flamboyantly the gateway to Burgundy's Grande Côte.

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This winegrowing area produces powerful, full-bodied red wines, marked by intense, complex and extremely elegant aromas. A long period of aging is required for these laying-down wines to fully express the fine quality of their terroir.

VINEYARD:

Grape variety: 100% Pinot Noir.
Average age of the vines: 35-40 years old.
Certification in organic vine growing.
Surface area under vine: 0.4090 ha.
Yield: 46 hl/ha.
Orientation: South-East, East facing.
Soils: brown calcic soils and brown limestone.

WINEMAKING-MATURATION:

Grapes harvested on 13th September 2015.
Winemaking in a stainless-steel vat, grapes de-stemmed 100%.
Natural alcoholic fermentation with regular cap-punching and pumping-over.
Vatting time: 15 days.
Pressing, then wine moved to French oak barrels with 28% new barrels.
Maturation in barrels for 14 months, with malo-lactic fermentation, 2 months in vats.

BOTTLING:

No filtration prior to bottling carried out using a system of gravity on 7th February 2017.

TASTING NOTE:

It shows a radiant, dark ruby hue. The concentrated, intense, delicate and elegant nose exudes aromas of small red fruit and spices. On the palate, the wine also reveals itself with delicacy; it is fresh and well-balanced with a lot of complexity. With such impressive structure, this wine is unquestionably perfect for aging.

Aging potential: 2017-2025.
Service temperature: between 15 and 16°C.

