



## *Gevrey-Chambertin “Reniard”*

**AREA:** 2245m<sup>2</sup>

**VARIETAL:** Pinot Noir

**SOIL TYPE:** The Gevrey-Chambertin village appellation sits on brown chalk and limestone soils. The vines benefit from marl covered in scree and red alluvium from the plateau.

**YIELD:** 50 hl/ha

**AGE OF THE VINE:** 35 years

**PRUNING METHOD:** Low-trained vines, sustainable approach, deleafing, harvested by hand.

**VINIFICATION:** Destalking, cold pre-fermentation maceration for 5 to 8 days, caps pushed down daily, pumping over morning and evening, alcoholic fermentation for 10 to 20 days at between 25-30°C, manual devatting.

**AGEING:** 12 months in oak barrels, then bottling on the estate.

**TASTING NOTES:** This Gevrey-Chambertin “Reniard” has a youthful sparkle in its bright ruby color, which will take on a deep carmine hue of black cherries as it ages. The nose opens on aromas of fresh fruit like strawberries and blackcurrants with a touch of violet and rose, and after a few years acquires a bouquet of licorice, leather and fur, with undercurrents of game and undergrowth. Complex and suave.

**FOOD & WINE COMBINATIONS:** With its gamey notes, Gevrey-Chambertin, especially the older wines, is undeniably a good match for meat-eaters. It will bring out the best in a rib of beef, will reveal its full potential with braised lamb, and will flatter any dish of game, whether feathered or furred. Some bold gourmets serve it with a fillet of perch-pike or tuna in red wine sauce. It is particularly at home with cheeses, especially Epoisses and l’Ami du Chambertin, not forgetting the neighboring specialty, Cîteaux.

**SERVICE:** Drink between 5 and 15 years old, at a temperature of 16-18°C.

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