



LAURENT DUFOULEUR GEVREY-CHAMBERTIN



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Gevrey-Chambertin
Producer	Laurent Dufouleur
Vintage	2016
Composition	100% PINOT NOIR
Alcohol	13%
Certifications	Sustainable

WINEMAKER NOTES

Gevrey Chambertin is a village located on the Côte de Nuits in central Burgundy. Its terroir is the second largest in terms of production of Burgundy and produces great Grand Crus like the “Chambertin”, or the “Charmes Chambertin”, which were the favourite ones of the emperor Napoléon 1er. Its wines, 100% produced from the Pinot Noir, show all the elegance of the upper central region of Burgundy where only red wines are being produced.

TASTING NOTES

A superb ruby color and a fruity and well-developed nose. On the palate, a supple and fruity attack with a good structure and soft tannins. Full-bodied with a long and pleasant finish.

PAIRING SUGGESTIONS

It is best drunk “chambré” (16-18°) with grilled meats or cheese.

VINEYARD

- **Classification:** Burgundy region – AOC Gevrey Chambertin
- **Soil:** limestone

VINIFICATION



EVERY BOTTLE



TELLS A STORY

The crushed berries are put in stainless-steel vats for maceration during 10 days with a pre-fermenting cooled period of 2 days in order to extract the color and tannins. After the pressing, the wine is let to age in oak barrels during 12 months, semi-filtered to keep its potential and then bottled. It can age in a cellar up to 15 years.
