



DOMAINE GÉRARD SEGUIN  
GEVREY-CHAMBERTIN

## BOURGOGNE 'Cuvée Chantal'

### Vines

This cuvée comes from vines located on Chambolle-Musigny land but that are part of the Bourgogne appellation area on the edge of the national road RN 74.

Acquired in 1992, the vines on the plot are around 50 years old.

The surface area is 0.37 hectare. The soil is made up of clay and sand.

### Vinification

Vinification is traditional: manual harvest; cold maceration, then fermentation with indigenous yeasts; vatting for about 15 days; maturation for about 15 months in barrels that have seen 2 or 3 wines.



### Tasting

The wine produced here is fragrant and fruity with a beautiful bright red colour. On the palate, the Chambolle typicity is apparent: finesse and elegance characterise this wine, and it will appeal to delicate palates.

It pairs very well with all white meats and even zander cooked in a red wine sauce.