



DOMAINE GÉRARD SEGUIN
GEVREY~CHAMBERTIN

BOURGOGNE 'Cuvée Gérard'

Vines

This cuvée comes from vines located in the best of the Bourgogne appellation on land in the commune of Gevrey-Chambertin in the locality called Charreux, formerly Chemin du Tacot, towards Brochon.

Acquired in 1990, the vines on the plot are 30 to 40 years old. The surface area is 0.6634 hectare. The soil is composed of clay.

Vinification

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



Tasting

The wine obtained is typical of the Gevrey appellation: robust and generous, fairly structured with aromas of red and black fruits; wine lovers wanting to experience the very pronounced taste of the terroir can do so with this cuvée.

It pairs well with beef bourguignon or meurette-style poached eggs.