



DOMAINE GÉRARD SEGUIN
GEVREY~CHAMBERTIN

CHAMBOLLE-MUSIGNY 'Derrière le Four'

Vines

This locality lies at the top of Chambolle – behind the church and not far from the old village oven.

Facing directly south, the wines that come from this terroir, situated on the rock and a mixture of clay soil and pebble scree, are very typical of the appellation. Les Musigny, 'Seigneurs du Village', is only a hundred metres away in fact.

The vines on the plot are between 40 and 50 years old and planted with fine Pinots. Acquired in 1996, the surface area is 0.2835 hectare.

Vinification

Vinification is traditional: manual harvest; total destemming; cold maceration, then fermentation with indigenous yeasts; vatting for about 15 days; maturation on the lees for 12 to 18 months in barrels, 40% of which are new wood from Allier.



Tasting

On the palate, this wine has a lot of complexity, finesse and elegance.

It will appeal to a delicate palate.

It pairs perfectly with roasts, osso-buco or poultry.