



DOMAINE GÉRARD SEGUIN
GEVREY-CHAMBERTIN

GEVREY-CHAMBERTIN 1^{er} cru 'Craipillot'

Vines

The Craipillot locality boasts 2.75 hectares. Domaine Gérard Seguin owns 0.9 hectare of that, which came from the family property. It is made up of very old vines, most of which are over 90 years old, and some even more than 100 years old. Craipillot is at the upper exit of the village, at the entrance to Combe de Lavaux, and at the foot of Clos Saint-Jacques. It is located just behind the farm. The soil is made up of marly debris and pebbles from the Combe de Lavaux. It is well drained in the middle by the Grand Vaux ditch.

Vinification

Vinification is traditional with manual harvesting followed by total destemming. After cold maceration, fermentation takes place with indigenous yeasts, and vatting lasts about 15 days depending on the vintage. Maturation on the lees occurs for 12 to 18 months in barrels, 40% of which are new wood from the Tronçais forest.



Tasting

Craipillot often produces lively, very fruity wines with aromas of liquorice and violet. Less structured than other 1er crus, it is nevertheless powerful with a lot of finesse.

It is a complex and balanced wine with a delicate and persistent finish.

It pairs ideally with meats in sauce and local cheeses such as l'Ami du Chambertin.