



DOMAINE GÉRARD SEGUIN
GEVREY~CHAMBERTIN

GEVREY-CHAMBERTIN 'Les Crais'

Vines

From the gravel soils of the Crais area, a tender and precocious wine emerges, which, right from the first year of bottling, reveals almost all the aromatic delicacy that its noble elders – the grand cru wines – only achieve with age. Not so hard on the pocket as a Chambertin, this light wine will lift your soul, and spread joy and laughter when shared with friends over a meal.

The vines on the plot are 40 to 50 years old. Acquired in 1998, the surface area is 0.6149 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, one third of which are new wood from Allier.



Tasting

Beautiful ruby red colour, with quite an intense nose of red fruits. On the palate, that sensation is subtly present, along with a light vanilla flavour from the barrel.

Very pleasant to taste in the first few years, and easily accessible; this is a wine that gives instant pleasure.

An ideal wine with game birds or poultry in sauce.