



DOMAINE GÉRARD SEGUIN
GEVREY-CHAMBERTIN

GEVREY-CHAMBERTIN 'Terroir du domaine'

Vines

This cuvée is the result of a blend of several plots of the Gevrey-Chambertin appellation. It brings together all the qualities of the Gevrey area; it is therefore considered a round cuvée.

The vines were planted in 1950 by Pierre Seguin. They are between 70 and 80 years old, lying in a clay-limestone soil. The total surface area is 0.7674 hectare

Vinification

Vinification is traditional: manual harvest; cold maceration, then fermentation with indigenous yeasts; vatting for about 15 days; maturation on the lees for 12 to 18 months in barrels that have seen 2 or 3 wines.



Tasting

Due to blending, this cuvée presents wonderful smoothness mixed with vigour, tenderness and complexity. Floral and spicy notes are often associated with this wine, which charms the most delicate of palates.

It goes well with meats in sauce and with local cheeses.