



DOMAINE GÉRARD SEGUIN  
GEVREY-CHAMBERTIN

## GEVREY-CHAMBERTIN 'Vieilles Vignes'

### Vines

Massal selection is used exclusively for these vines, with any exhausted or dead vines being replaced each year.

The vines were planted by Hippolyte Seguin in 1920 and Pierre Seguin in 1950. The vineyard faces south, lies on very stony soil that acts as a filter in the Combe Grisard alluvial cone, joining Charmes-Chambertin at the locality called Reniard. The surface area is 1.48 hectares.

### Vinification

Vinification is very traditional: manual harvest; cold maceration, then fermentation with indigenous yeasts; vatting for about 15 days depending on the year; maturation on the lees for 12 to 18 months in barrels, 30% of which are new wood from the Allier and Limousin forests.



### Tasting

From these vines, we regularly obtain very powerful wines that are very fruity and have interesting ageing potential. They are dense, elegant and racy with a rich and complex nose of aromas that combine black fruits and spices; the palate is harmonious and long.

This wine pairs well with the finest dishes, such as coq au vin or other meats in sauce.