MAISON LA CABOTTE

GEVREY-CHAMBERTIN 'VIELLES VIGNES'



A very colourful and powerful wine with flavours of red and dark fruits that tends toward animal notes as it ages. Pairs well with robust dishes such as meat with gravy and strong cheeses.

Color: Red

Grapes: 100% Pinot Noir

Soil: Limestone, clay, and marl

Age of Vines: 25 Years Old

Yield per HI/Ha: 46 HI/Ha

Fermentation: 3 weeks in stainless steel with ambient yeasts. Light pumping over and punching

down.

Aging: 10 months in French oak, 20% in new oak

Production: 6,000 bottles per year

Represented by Soilair Selection

Sevenfifty.com/Gevrey-Chambertin