

LOUIS JADOT CÔTE D'OR BURGUNDIES **Gevrey-Chambertin 2022**

France / Burgundy

Gevrey-Chambertin is one of the oldest and most famous of all Burgundy villages, renowned for its legendary Grand Crus and equally famous Premier Crus. Soils are a varied mix of fractured limestone and red clays depending upon the elevation. This village level wine is sourced from multiple sites and blended to best represent the classic Gevrey-Chambertin style. All fruit is hand harvested, destemmed, and fermented with natural yeasts.

HARVEST NOTE

2023 was a hot and dry growing season which was saved by significant rain in June. This allowed the vines to withstand summer heat and drought and led to ideal sanitary conditions and a modest yield yet concentrated vintage.

TASTING NOTE

Charming aromas feature Bing cherries, ground coffee and polished mahogany notes. The structure is imposing yet open, with a fine balance of acidity, fine tannins, and depth of fruit. The finish is long and elegantly focused with lingering fine spice notes.

TECHNICAL DATA

GRAPES: 100% Pinot Noir

APPELLATION: Gevrey-Chambertin AOC

PH: 3.55

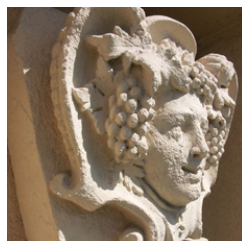
ACIDITY: 3.54 g/l

ABV: 13%

AGING: 16 - 18 months in large oak barrels, 30% new oak

UNIQUE SELLING POINTS

- Classic Gevrey-Chambertin featuring all of the power and elegance of the appellation
- Full-bodied yet versatile wine ideal for assertive cuisines
- Worthy of aspiring collectors' attention as suitable for aging
- Delivers strong value from this famously expensive appellation
- Benefits from Jadot's team expertise across the entire Cote d'Or



“My aim is to craft enchanting wines that taste of the great diversity of Burgundy.”
Frederic Barnier, Winemaker

