



DOMAINE HUGUENOT

AOP Gevrey-Chambertin
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the municipality of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the estate has expanded over the generations. The vineyard has been passed down in our family since 1800 thanks to our ancestors. Today, Valérie and Philippe ensure the management and development of the estate, and cultivate 23 hectares of vines, in the Marsannay, Fixin, and Gevrey-Chambertin appellations. For over 40 years, we have been members of the Independent Winemakers Confederation of France.

VARIETAL

Pinot Noir 100%

LOCATION

Plot located mainly at the bottom of the village on scree slopes. These terroirs are mainly composed of clays and marls rich in fossilized shells, a lot of rolled limestone gravels, and small alluvial deposits, which give the wine a lot of finesse and elegance. Age of vines: 40 to 60 years old

TERROIR

Soil composed of alluvium, limestone gravel, and sandy marls.

IN THE VINEYARD

The work of the soil and the vine is essential: this soil work begins with moderate plowing at the end of winter, which aerates the land and stimulates the soil's microbial life. An appropriate compost is applied to each plot to naturally restart the plant's vegetative cycle. All vineyard work - pruning, trellising, and leaf removal - is carried out precisely throughout the growing season and reflects a constant pursuit of quality. All these meticulous interventions allow us to regulate production and control yields to produce more concentrated grapes.

HARVEST

The harvest is carried out at the optimum moment of grape ripeness.

WINEMAKING

The harvest is entirely done by hand. The grapes are first sorted in the vineyard, then in the winery by a team of 8 people on 2 sorting tables, where they arrive in perforated crates of 15 kg in order to preserve the fruit as much as possible. The first sorting table allows to remove moisture, dry berries, and small insects that may be present in the clusters (ladybugs, earwigs, etc...) The second table allows the sorters to select the best clusters, and possibly set aside those that will allow us to keep the stems for the fermentations. Depending on the vintages, and according to the cuvées, a percentage of 20 to 50% of whole bunches

AGEING

The wine is aged for 12 to 18 months depending on the vintage, in oak barrels from the finest French forests (central France), with a proportion of new barrels ranging from 10 to 30% depending on the appellations. Red wines are aged in traditional Burgundian barrels of 228 liters. Barrels come from different sources and different coopers with medium to heavy toasting levels.

SERVING

16 to 18°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

We present here a delicate Gevrey-Chambertin, with a beautiful structure, lots of finesse and deliciousness. Its tannins are velvety, without harshness, with a very fine grain. Enjoyable when young and to be drunk for its fruitiness, it is also a wine for aging.

FOOD PAIRINGS

Pair it with a rib of beef, braised or in brown sauce lamb, beef bourguignon, but also with game birds or mammals, a fillet of zander or a tuna in red wine sauce. It also goes well with all cow cheeses, even strong ones, like Epoisses or Ami du Chambertin which are regional cheeses.

PRODUCTION VOLUME

18,000

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