



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MARCHAND FRÈRES

AOP Gevrey-Chambertin
Red



PRESENTATION

Located in Morey-Saint-Denis, Domaine Marchand Frères is a family institution dating back seven generations. The story took a turn in 1983 with the acquisition of a winemaker's house in Gevrey-Chambertin, consolidating its presence on the best terroirs of the Côte de Nuits. Today, Denis Marchand manages the 8.5-hectare estate, producing prestigious appellations such as Chambolle-Musigny, Morey-Saint-Denis, and Gevrey-Chambertin. Viticulture is regenerative, favoring living soils for deep vine rooting. Fermentations are long, and aging takes place in oak barrels for 15 to 18 months. The estate's signature? Gentle vinification, respectful of the fruit, to obtain wines combining power and aromatic precision.

VARIETAL

Pinot Noir 100%

TERROIR

A clay-limestone terroir.

IN THE VINEYARD

The vines are ploughed.

HARVEST

Hand-harvested.

WINEMAKING

Destemming followed by alcoholic fermentation in stainless steel vats, with subsequent malolactic fermentation in barrels.

AGEING

Aged in one?wine oak barrels (used once).

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

The wine shows a bright, deep ruby red color. Aromas of red and black berries are present. The palate offers rich depth and supple texture, finishing full-bodied and well-balanced.

VISUAL APPEARANCE

Vivid deep ruby

AT NOSE

Red and black fruit aromas

ON THE PALATE

Rich, deep, supple, with a full, balanced finish

FOOD PAIRINGS

Pairs beautifully with rib?eye steak, braised or sauced lamb, game (both feathered and furred), as well as with a fillet of pike?perch or tuna in red wine sauce. It also complements all cow's-milk cheeses, particularly Époisses, Ami du Chambertin, and Cîteaux.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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