

JEAN BOUCHARD

— DEPUIS 1926 —



Gevrey-Chambertin

AOP Gevrey-Chambertin, Bourgogne, France

PRESENTATION

Great appellation of the Côte de Nuits, both in size and reputation, Gevrey-Chambertin is characterized by a great diversity of terroirs. There are no white wines here, only Pinot Noir is grown.

The vineyards are planted on marls covered with scree and red silts from the plateau. These gravels offer elegance and finesse to the wine, while the marls rich in fossilized shells and clay give it body and firmness.

LOCATION

Great appellation of the Côte de Nuit, both in size and in the renown of its Pinot Noir, Gevrey Chambertin is characterized by a wide diversity of terroirs.

TERROIR

The vineyards benefit from marls covered with scree and red silts coming from the plateau on calcareous and brown limestone soils.

WINEMAKING

Fermentation in open thermoregulated vats at 28/30 °C with punch-downs. Aging in oak barrels (35% new barrels) for 14 to 16 months.

VARIETAL

Pinot Noir 100%

SERVING

Serving temperature: between 15-16°C.

To be enjoyed within 5 to 7 years and more.

TASTING

Endowed with a beautiful deep ruby color.

Fruity dominance on the nose with stone fruits such as plum and damson.

Harmonious and gourmet wine on the palate, delicately fruity, giving way to a more mineral finish.

FOOD PAIRINGS

Classic pairing: Rabbit with prunes and beer.

Unusual pairing: Marinière mussels with chorizo.

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