

Caves de la Chaume

PRÉSENTATION



Gevrey-Chambertin

Destemming
Cold pre-fermentation
maceration
Punching down once a day for
10 days and pumping over
Alcoholic fermentation in
stainless steel vats
Malolactic fermentation in oak
barrels.

Ageing: In oak barrels 10 à 20 %

Wine tasting :

Deep ruby colour with purple highlights. The nose is intense with aromas of black fruit, morello cherry and violet, supported by hints of liquorice, leather and undergrowth. On the palate, the wine is full-bodied and structured, with powerful tannins.

Pairings :

Ideal with roast rack of lamb, boeuf bourguignon, game birds, or aged cheeses such as Cantal or Saint-Nectaire.