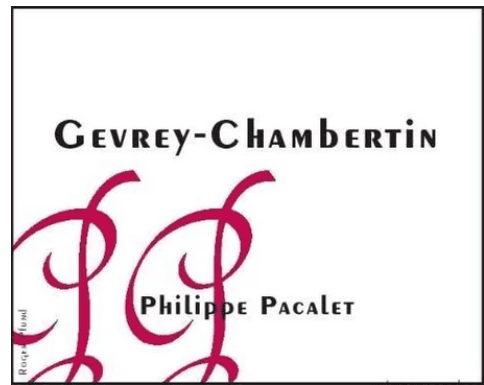


Gevrey-Chambertin

Philippe PACALET



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Gevrey-Chambertin

GRAPE VARIETY: Pinot Noir

WINEMAKER: Philippe Pacalet

VINEYARD: Planted in the 1970s over clay-limestone soil and alluvials deposits of clay and pebbles on limestone bedrock. Different *climats* making up this cuvée: *En Champs*, *Meix Bas*, *Seuvrées*, *Créots*, *La Platière* and *Charreux*. Southeast exposition. Density of 10,000 vines/ha.

VITICULTURE: Organic methods (not certified). Yield 33 hL/ha.

WINEMAKING: Grapes are pressed whole cluster. Fermented over indigenous yeasts. Punch-downs twice a day for 3 weeks. Then complete malolactic conversion in *pièce* (228L barrel).

AGING: Aged on lees for 13 months. Reductive style, without racking but some stirrings. Aged for an additional 3 months in *foudres*.

BOTTLING: No SO2 added.

