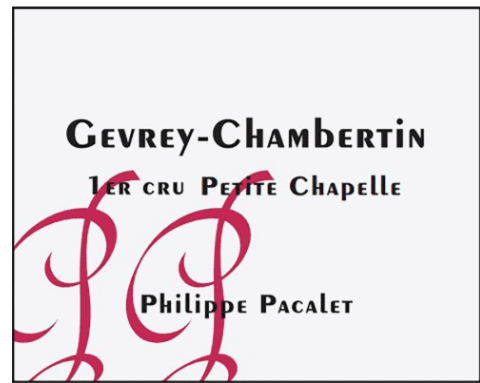


Gevrey-Chambertin 1er Cru, Petite Chapelle

Philippe PACALET



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Gevrey-Chambertin 1er Cru, Petite Chapelle

GRAPE VARIETY: Pinot Noir

WINEMAKER: Philippe Pacalet

VINEYARD: Planted in the 1980's on Limestone-clay soil resting on a gravelly surface made up of limestone debris. Facing southeast, it is located below the Grand Cru Chapelle-Chambertin. Density of 10000 vines/ha.

VITICULTURE: Organic methods (not certified).

WINEMAKING: Whole cluster fermentation takes place over ambient yeast and without temperature control for 2 weeks. No SO₂ is used and regular punch downs are made twice a day. Malolactic fermentation takes place in barrels.

AGING: Aged on lees for 15 months. Reductive style, without racking but some stirrings.

BOTTLING: No SO₂ added.

