

MOILLARD-GRIVOT

Gevrey-Chambertin 1er Cru "Les Champeaux" 2017

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

Grape variety

Pinot Noir.

Origin

Located in the North of the Côte de Nuits, the village of Gevrey-Chambertin is the entry point of the "Champs-Elysées of Burgundy" and presents its most fabulous Grands Crus: Chambertin, Clos de Beze ...

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 50% of new oak barrels.

Soil

Brown calcic and brown calcareous soils, benefiting from marls covered up with boulders and red silts coming from the plateau.



Colour

Ruby red in colour.



Nose

The nose is powerful with toasted notes of coffee, wax, undergrowth and stewed red fruits.



Palate

The mouth is straight, with a nice acidity, complex aromatic notes and a remarkable strength on the finish.

Recommandations

Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...

Serving

15-17°C

Cellar potential

Drink within 10 years.



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