



GEVREY CHAMBERTIN 1er Cru

« Poissenot »



Terroir

o.62 ha/South exposition

Soil: limestone on la combe de Lavaux

Age of the Vine: 62 yo

Yield: 35hl

Grape Variety : Pinot Noir

Winemaking

Hand harvested, indigene yeast, 14 months in oak (30% new)

Tasting notes

« Poissenot » comes from the well on the vinyeard where small fish used to swim. Limestone soil gives great freshness to the wine with bright tension. Superb aromatic complexity. Beautifully caught ripe strawberries, cherries and raspberries with fragrant and exotic violets and roses. A very juicy, fleshy and engaging texture. Tanins with very compelling freshness and length. Drink or hold.

