
Gevrey-Chambertin

2017

6 256 bottles



This Gevrey-Chambertin village is the fruit of a harmonious blend of two plots: La Justice and Les Seuvrées.

La Justice, at the northern end of Gevrey Chambertin, produces wines with a certain aromatic power.

Opposite, in the extreme south, Les Seuvrées produces wines whose characteristic finesse comes from their proximity to the climate of Morey-Saint-Denis.

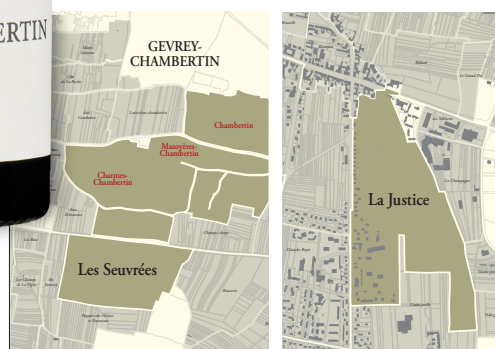
These two opposing plots are characterized by clay-limestone soil, giving this cuvée an astonishing duality, combining power and finesse with inimitable grace. When tasted, the wine reveals a genuine aromatic ballet, where subtle notes of orange zest, delicate spices and pepper intertwine harmoniously.

This cuvée also displays mineral notes, evoking the iron and vivacity of fresh blood, adding captivating depth. Each bottle embodies the elegance and refinement of Gevrey-Chambertin

Tasting notes

Cool and pure aromas evoke nuances of red and black cherries, earth, and forest floor, complemented by a subtle touch of humus.

A sleek mouthfeel and a delightful sense of underlying tension extend into a complex, refined finish.



The 2017 wine year is distinguished by its superlative generosity. Following a dry and cold winter, the spring proved mild and rain-free. The vines enjoyed pleasant weather conditions, with temperatures up to 6°C above the norm. The summer, marked by warm and dry weather,

contributed to the fruit achieving an ideal state of health. Yields were very generous, and after reducing yields through «green harvesting,» the optimal ripeness of the grapes led to the harvest beginning on September 7th.

The wines from the 2017 vintage are elegant and refined, with a beautiful tension, silky tannins, and great aromatic complexity.

Age of the vines	Area	Grape variety	Alcool
1968 / 1986	1,51 ha	100 % pinot noir	13°

