



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcic brown soil containing marls, scree, and red silt



PRESENTATION

A great appellation in the Côte de Nuits, both for its size and its renown, Gevrey-Chambertin stands out for the impressive diversity of its terroirs. White wine is not produced here, only Pinot Noir grapes are grown.

Benefitting from east-southeastern exposure, "La Justice" is an extremely old Climat that lies along the median - therefore the best axis - of the cone that is composed of geological matter that descended from the combe over several millennia.

The name "Justice" comes from the fact that these plots once belonged to the Lord of Gevrey, the abbot of Cluny. He held absolute power over this portion of the land that had been attributed to him, and here, "justice" means "jurisdiction" from the Latin *jurisdictio* (the right to exercise justice and the resulting action).

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Deep nose combining scents of very red and black fruit (cherry, blueberry...) with hints of oak and spices that will evolve over time toward more animal notes (musk, fur). Delectable and velvety on the palate, this wine also boasts delicate structure, which contributes to its balance. The fruit found on the first nose is echoed on the lengthy finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, game)

Medium to mature cheeses

