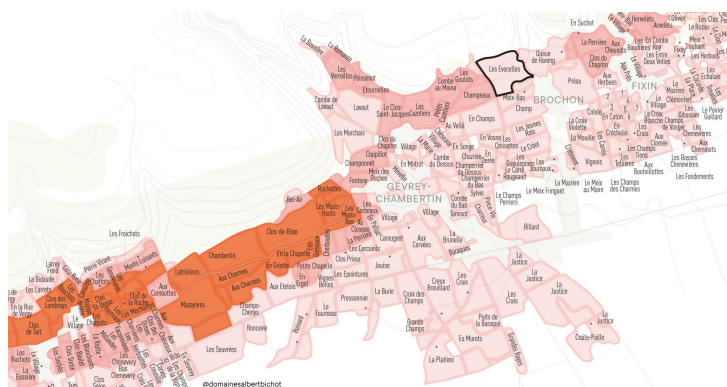


GEVREY-CHAMBERTIN "LES EVOCELLES" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calic brown soil overlying subsoil containing marls

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.

The "Evocelles" Climat lies at the northern extremity of the appellation, at the very top of the slope on terraces. Its altitude, full eastern exposure and location confer remarkable tautness to the wine that emphasizes the complexity of its aromas and flavours.

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

Rich nose featuring slightly toasted notes along with scents of red fruit (strawberry, raspberry...), which open up to delicate hints of vanilla and liquorice. On the palate, this full-bodied, rich wine is balanced by well-structured fine tannins. A pleasing sensation of minerality is owed to the vineyard's location at the top of the slope and its full eastern exposure. Lovely length on the fresh, fruity 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

QUOTES

Wine Spectator: 91/100 (2022)

Jasper Morris: 90-92/100 (2022)

Tim Atkin: 93/100 (2020)

