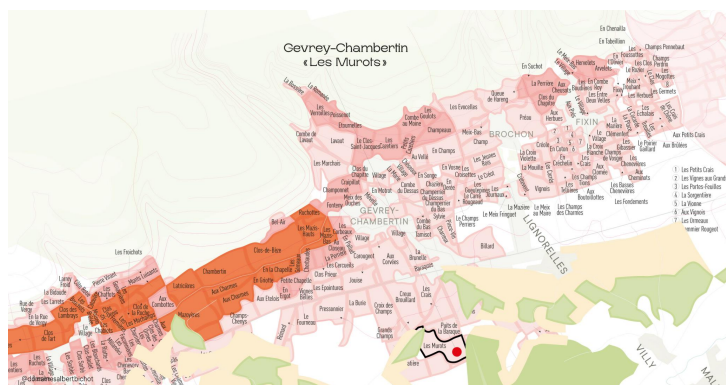


## GEVREY-CHAMBERTIN "LES MUROTS" DOMAINE DU CLOS FRANTIN



### LOCATION

Bourgogne

### VARIETAL

Pinot Noir

### TERROIR

Very gravelly calcareous clay soil  
 Surface area of the vineyard : 3,71 ha  
 Age of vines : 35-40 years old



### 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 "Murots" Climats lies at the bottom of the hill on a soil composed of scree and gravel carried by the dejection cone from the Lavaux valley. This very particular soil provides drainage that favours good ripening of the grapes.

### 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 combining scents of very ripe red and black fruit (raspberry, blackcurrant...) 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

### QUOTES

Tim Atkin: 92/100 (2023)  
 Wine Spectator: 92/100 (2022)  
 Decanter: 91/100 (2020)

