



Philippe Chéron

**Classification :**



**Région :** La Côte de Nuits

**Cépage :** Pinot noir



**Température de service :**

15-17°C

**Durée de conservation :**

5 to 10 years

## Gevrey Chambertin "La Rue des Mées" (Red)

*La Côte de Nuits - Pinot noir*

### Origine

This property was acquired by the Chéron family from Madame Deschamps in 1964. Located on Rue des Mées, on the edge of the village and surrounded by the Champonnets, Craipillot and Fonteny premier crus, this vineyard plot of just over one hectare lies on the best part of the Combe Lavaux alluvial fan with well-drained gravelly soil that is extremely well-suited to winegrowing. Cultivated since Gallo-Roman times, a third of the plot dates back to 1950 with the remainder replanted in the mid-1970s.

### Vinification

The domaine's general approach is to intervene as little as possible so that the winemaker's style is eclipsed by the personality of each terroir and vintage. The extraction, on the fully destemmed grapes, is gentle and long. Inputs are kept to the minimum and often not used at all. The wine undergoes 18 months ageing in 228-litre oak barrels from Central France, 15% of which are replaced each year. Bottled on the domaine.

### Notes de dégustation :

This plot produces a particularly well-rounded, energetic and enticing wine. The deep clay soil lends it a lovely structure and a very fruity bouquet. The balance between finesse and body is perfect and the wine will further improve with age.

### Mets d'accompagnements

This harmonious wine allows for a wide variety of food pairings. In its youth, it will work well with a bold, modern cuisine. When more mature, its solid structure and silky texture will enable it to pair nicely with more traditional dishes.