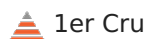




Philippe Chéron

**Classification :**



1er Cru

**Région :** La Côte de Nuits

**Cépage :** pinot noir



GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU  
CHAMPONNET

APPELLATION GEVREY-CHAMBERTIN P.D.C. CONTRÔLÉE

PHILIPPE CHÉRON  
VIGNERON

**Température de service :**  
16-17 °C

**Durée de conservation :**  
4 to 10 years

## Gevrey-Chambertin 1er Cru "Champonnet" (Red)

*La Côte de Nuits - pinot noir*

### Origine

Acquired in 2013, this new 41 ares parcel is located in the Champonnet 1<sup>er</sup> cru. This *climat* is situated to the north of Les Ruchottes, just before the opening of the Lavaut Valley. This is a complex area from a geological point of view, characterized by the presence of numerous secondary faults, and where the orientation and the slope of the hillside vary greatly. The soil on our parcel is made up of Premeaux limestone in the upper part and argillaceous limestone in the lower part. The vines were planted in 1988.

### Vinification

As they are still very vigorous, the Champonnet vineyards require short pruning and production has to be contained through the use of green pruning. We are therefore able to harvest fully ripened grapes and, after sorting these on a sorting table, to put only perfectly healthy grapes into the vat. The harvest is destemmed but the grapes are vinified whole, as far as possible. The wine spends a long period in vat (3-4 weeks) and receives very little intervention (only a few cap punching operations). It is aged on an even amount of lees, reincorporated after settling. Around 25% of the barrels used are new. After 12 months ageing, the wines are racked and blended and left to rest for a further 3 months before going into bottle.

### Notes de dégustation :

The Domaine strives to draw out the full expression of the fruit and varietal aromas of the Pinot Noir. The prolonged period spent in vat enables the perfect extraction of the colour potential and soft, silky tannins. The finesse of the wine's ageing enhances its smoothness and adds subtle notes of oak.

The style is that of a great Gevrey classic. A combination of smoothness and suppleness, it expresses itself with finesse rather than exuberance.

### Mets d'accompagnements

The Champonnet 1<sup>er</sup> cru is characterized by a balance of power, soft tannins and subtle acidity. It pairs very well with fairly full-flavoured

and elaborate cuisine, such as the staples of Burgundy gastronomy: *œufs en meurette* (poached eggs in red wine sauce), beef bourguignon or *coq au vin*. With its lovely constitution, the wine will show at its best after a few years ageing and paired with a rabbit stew.

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