



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

## GEVREY-CHAMBERTIN « Les Seuvrées »

### THE APPELLATION

Although the estate is located in the Côte de Beaune, the Gevrey-Chambertin plot is an exception. This is the mythical appellation of the Côte de Nuit, where the only grape variety planted is Pinot Noir. The vineyard covers an area of 411 hectares and lies at an altitude of between 280 and 380 meters.

Located below the Grand Cru Mazoyères, Les Seuvrées is a climat of the Gevrey-Chambertin appellation and enjoys wonderful exposure to the East.



#### VARIETY/CLIMAT

100% Pinot Noir, grown on brown clay-limestone soil.

#### VINIFICATION

The harvest is rigorously sorted, then destemmed – partially or totally, depending on the cuvées and the profile of the vintage. The vatting, in stainless steel tanks, lasts about three weeks, with regular temperature controls. Extraction is carried out in a non-interventionist way – pumping over rather than punching down – in order to promote freshness and a silky texture.

#### AGEING

Aged in wood (30% to 40% new barrels) for about twelve months, then further aged in stainless steel tanks for a period of three to six months to stabilize the wine before bottling.

#### TASTING

The robe has a satin texture. On the nose, floral, fruity, and spicy notes. A very elegant palate, a silky wine subtly mixing aromas of black fruit and spices.

#### SERVING GUIDE

16 à 17 degrees.

#### FOOD PAIRING

A nice cut of meat or Burgundy raw-milk cheese

#### LAYING DOWN

Drink within 15 years