



GEVREY-CHAMBERTIN

Village appellation - Côte d'Or

The vineyard

In the heart of the Côte de Nuits, Gevrey-Chambertin is the area with the highest concentration of red Grands Crus of which the legendary Chambertin and Chambertin-Clos-de-Bèze, great favorites of Napoleon. It is even said that the Emperor made his men salute when passing by these venerable vines. The wines of Gevrey-Chambertin, only red, are very sought after for their great strength and velvetness.

Grape variety:

Soil:

Bouchard Père & Fils' domain area: 359.88 ha

Tasting notes

Intense, perfumed bouquet with fruit aromas and an animal touch. Nice structure and lovely fleshiness. Good ageing potential.

Conseils de service

Food-wine suggestions: Grilled and roasted red meat - Full-flavoured cheeses

Know-how

Working the vines: The grapes come from the Domaine or through purchase contracts. Bouchard Père & Fils works in a spirit of close collaboration with its partners, to whom it passes on all its knowledge and savoir-faire so as to obtain a harvest that respects its quality requirements.

Winemaking and maturing: Depending on the profile of the vintage, vatting lasts 8 to 15 days, then maturing for 8 to 14 months in French oak barrels, with 20 to 40% new barrels.

Ageing: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.



CHÂTEAU DE BEAUNE, CÔTE D'OR, FRANCE

Bouchard Père & Fils - Château de Beaune, 21 200 Beaune - France

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TASTING NOTES

2010

Garnet colour with purple shades. Expressive nose of stewed red fruit combined with hints of spice and leather. Harmonious, rich and complex on the palate, with good freshness and elegant tannins. A very nice wine.

2009

Garnet dark colour with brown and purple shades. Deep bouquet unveiling black fruit, mocha and spicy notes with a light animal touch. The mouth is ample, rich and full-bodied. A wine with a well marked character.

2008

Dark garnet colour with purple shades. Intense bouquet developing hints of stewed black fruit and subtle liquorice and mocha hints. Fleshy and well-structured mouth, with a lovely length. A nice wine.

2007

Garnet colour with purple shades. Intense bouquet developing flavours of red fruit (raspberry, strawberry jam) entwined with delicate oaky hints. Refined and fleshy mouth, with harmonious tanins. A very nice wine.

2006

Dark ruby colour with brown and purple shades. Intense bouquet unveiling flavours of black fruit and flowers. Well-structured, ripe and rich mouth. A very nice wine.



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