



# Gevrey-Chambertin 2016

## Gevrey-Chambertin, Burgundy

### ESTATE

Chanson has extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Both the estate holdings and contracted grower vineyards are 100% hand harvested by the Chanson team to tightly control picking time and grape selection. Chanson is obsessed with maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

### WINE

Gevrey-Chambertin is one of the major communes in the Côte de Nuits and is located in the northern part of the appellation. This is a "coup de coeur" wine, meaning it touches your heart with its charming style and powerful aromas and flavors.

### VINEYARD

Fruit is sourced from 4 contracted growers from mid-slope vineyards bordering prestigious Premier Crus, including the Lavaux St Jacques Premier Cru vineyard. As with all its grower relationships, Chanson harvests all fruit with its own team in order to maximize control over fruit quality and picking times.

*Soils:* Clay and limestone  
*Grape Variety:* 100% Pinot Noir

### WINEMAKING

The wine is for the most part left alone, as the philosophy is one of "infusion rather than construction." The wine is vinified 100% whole cluster to extract a deeper color and enhance the structure and aromatic complexity. The major prerequisite is that the grapes must be perfect in terms of ripeness and condition. The reds have a perceptible style as a result: beautiful aromatics with complex spice complementing fruit on the nose and palate. Chanson also strives to maximize the preservation of fresh fruit characteristics, which is why grapes are chilled immediately on arrival in a proprietary tunnel that provides a very quick chill with no oxygen exposure. Reds then get a long cold soak and maceration. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Malolactic fermentation takes place in barrel on the fine lees with no batonnage. Oak is used conservatively, with no more than 30% for the reds. Aging took place in oak casks for 14 months.

### VINTAGE

*Climate:* After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy, which engendered a late flowering and produced small berries in many plots. The summer was warm and dry.

*Vineyard Work:* The harvest took place in September under a bright sunshine. The red wines are well-balanced with very pure fruit.



### WINE SPECTATOR

"Defined by vivid acidity, this red is racy, corralling the cherry, currant, tobacco, earthy and mineral flavors into a linear frame. Shows an underlying smokiness, along with fine length."