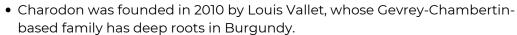


Gevrey-Chambertin

CHARODON

CharodonGevrey-Chambertin





- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is leased on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with indigenous yeast fermentation and long aging in French oak. These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

APPELLATION

Gevrey-Chambertin

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

The Gevrey village is from the area below the RD974 going towards Morey. From the Lieux-dits Jeunes Rois, Créots, and Creux Brouillard.

HARVEST & VINIFICATION

Fermented in 500L used barrels. Aged for 15-16 months in barrel (About 15% new).

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL