

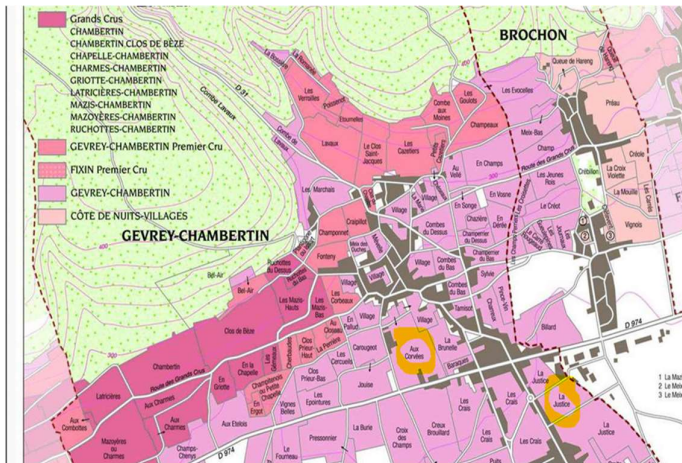
CAROLINE PARENT



V.B.

GEVREY CHAMBERTIN

Caroline Parent Gevrey Chambertin



100% Pinot Noir

Grapes come from long term purchase contracts for 2 parcels « les Corvées » and « la Justice ». Monitoring of the vineyard from June until the harvest. Vines are 15, 25 and 75 years old.

Shallow soils. Gravel and limestone rocks that allow for aeration and deep root penetration.

Traditional vineyard management based on sustainability principles. We engage in selective pruning, along with optimized leaf pulling, green harvest when needed, and topsoil ploughing.

No CMR (carcinogenic, mutagenic, or toxic for reproduction) used in the vineyard.

100% manual harvesting. Once cut, the grapes are transported in refrigerated trucks to the winery, less than 20' away.

Fermentation starts 24h after the vatting for 10 -12 days. A light “fouillage” at the end of the fermentation to spread the sugar contained in the berries of the whole bunches. During fermentation, 2-3 daily pumping over, and 1 daily “delestage”. After a gentle pressing with a pneumatic press (1.15 hours at a maximum 17 pounds/square inch), wines are decanted during 4-5 days at 12°C and are moved to ceramic vats and new barrels. Malo-lactic fermentation ensues. As the wines are kept at low temperature, this fermentation starts slowly and late (usually in the spring) and lasts about 45 days.

Elevage for 12-18 months in 70% ceramic + 30% new oak