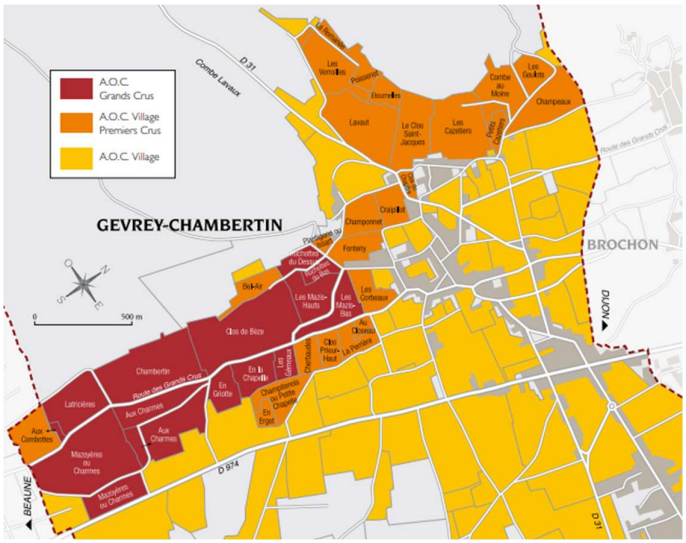
Caroline Parent Gevrey Chambertin



100% Pinot Noir

Brown calcic or limey soils. The vines also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clayey marls, which contain rich deposits of fossil shell-fish, add body and firmness.

Organic vineyard management

No man-made chemicals customarily used.

Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.
The wood for the oak barrels comes primarily from forests of Chatillonais and Fontainebleau.
This wine is aged for an average of 18 months (50% new barrels).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Deep carmine color. Aromas of red berries. Eventually second aromas of licorice, leather, with hints of underbrush. In the mouth, firm structure, velvety tannins, and delicate texture. Full-bodied, powerful, rich, and meaty. Soulful wines which deserve their reputation of excellence.