

MAISON FONDÉE EN 1797

# GEVREY-CHAMBERTIN 1ER CRU "LES CAZETIERS" 2009

- REGION Côte de Nuits
- VILLAGE Gevrey-Chambertin
- APPELLATION Gevrey-Chambertin Premier Cru
- GRAPE VARIETY Pinot Noir

#### The Vine

- AVERAGE VINE AGE 40 years
- SOIL Chalk and limestone
- AVERAGE YIELD 32 hl/ha
- · HARVEST Hand picked

## Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

#### Description

Located about ten kilometres from Dijon, Gevrey-Chambertin is one of the finest wine villages of the Côte de Nuits. In 1847 Only planted with Pinot Noir, Gevrey-Chambertin was the first village of the Côte d'Or to combine the village name with that of its best Grand Cru, hence Gevrey-en-Montagne became Gevrey-Chambertin. Les Cazetiers, recorded as Castiers in 1855, is located next to the Castle at the top of the hill allowing it to benefit from maximum exposure to the sun in the early hours of the day. The name Castiers means fortified place.

### Wine tasting

- TASTING NOTE Purple and with a subtle floral nose with a touch of oak. Long, elegant and
  ethereal on tasting with a fresh finish. Tasted November 2010.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Beef venison stew mature cheeses
- SERVING TEMPERATURE 15-17°

#### Press review

Gevrey-Chambertin 1er Cru "Cazetiers" 2009 - Jancis Robinson - January 2011- 15.5/20 Gevrey-Chambertin 1er Cru "Les Cazetiers" 2009 - Wine Spectator - March 2012 - 91/100 Gevrey-Chambertin 1er Cru "Cazetiers" 2009 - Wine Enthusiast - October 2011 - 91/100 "Cellar Selection"