Pierre Bourée Fils Gevrey-Chambertin, AOP Gevrey-Chambertin 2018

FBU9902018

Pierre Bourée et Fils

— Burgundy, France

Classic Gevrey-Chambertin, 'The King of Burgundy'.

Production

Regular ploughing, limited fertilising as well as minimal pruning is used to reduce both vigour and yield. The grapes are hand picked and transported to the winery in small containers. Hand sorting is followed by wooden vat maceration and fermentation, with regular pigeage before pressing and followed by oak barrel maturation.

Tasting note

Delicate sweet strawberry fruit, fresh acidity and a clean, vibrant palate. A restrained style, with elegance and a savoury, autumnal finish.

Food Match

Traditionally matched with game, fine red Burgundy works extremely well with strongly flavoured dishes including mushrooms, cheese, duck and liver.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Gevrey-Chambertin

Winemaker:
Bernard Vallet

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens