

Méo-Camuzet

GEVREY-CHAMBERTIN

TASTING

This Gevrey-Chambertin is a robust wine. It starts out quite attractively, with its aromas suggesting morello cherry, but it's nonetheless a sturdy wine, with a lot of character. Not aggressive, but impressive!

AGEING

You need to wait, especially if you're looking for finesse, which can only be brought by ageing. Three to five years in the bottle seem to be absolutely necessary.

MATURING

This is a wine that does well in new oak casks (a proportion of nearly 50%) and evolves slowly.

VINIFICATION

Little intervention on our part: there's already a good natural range and aggressiveness must not be encouraged.

VINES

They are located in several small contiguous plots, some of which are very old and others middle-aged. The grapes are also mid-sized. The acidity is not usually very high, but it tends to be a late-harvesting vineyard.

SITUATION

About one acre, particularly in the climat "En-champ", situated to the north of the village and in Brochon, above the Route des Grands Crus. Another plot, "les Jeunes Rois", is situated just below and is also of high quality. The soil of these terroirs could certainly lay claim to a premier cru appellation, but the site is a little late-ripening: that's not the fault of the orientation - a classic example (facing east) - it's the Combe Lavaux (a magnificent limestone cirque leading to the Hautes Côtes) which is to blame, as it has a cooling effect on this climat, which explains its rather severe classification.

