

GEVREY-CHAMBERTIN 2019

+344344

BC Retail \$99.99

BC Wholesale \$77.00

94 pts Wine Enthusiast

“This is a succulent, deeply concentrated Pinot Noir packed with tooth-staining blueberry and black cherry flavours. Matured 14 months in French oak, it’s a voluminous wine tinged by hints of vanilla, clove and burnt caramel plus mineral inflections of pencil shavings and smoke. Fringed with fine, supple tannins, it should approach peak from 2024 to 2035 and hold further still.” —Anna Lee C. Iijima, 2023

Appellation & Terroir:

The village of Brochon is an extension of Gevrey-Chambertin, sharing the same characteristics, and pinot noir is at its peak performance here. These communal appellation vines are based on brown calcic or limey soils, with marls covered with scree and red silt which wash down from the plateau. These stony mixtures confer elegance and delicacy to the wine while the clayey marls, which contain rich deposits of fossil shellfish, add body and firmness. Exposures from east to south-east.

Wine making process & maturing:

Hand-harvested and first-fermented in stainless steel tank for 15-20 days. Second fermentation in oak barrels (30% new casks), then 15-18 months cellar ageing in barrel.

Tasting notes:

Bright ruby colour, turning to deep carmine or dark cerise with age. Strawberry, mulberry, violet, mignonette, and rose all make up a bouquet of spontaneous aromas. More maturity brings out liquorice, leather and fur, with gamey notes and hints of underbrush. Firm structure on the palate with velvety tannins and delicate texture. Drinkable young, but primarily a wine for long aging.

Food accompaniment:

Gamey notes give it a particular affinity for any wild game. Also pairs superbly with rib steak, lamb (braised or in sauce), and any red meat. Can also be served with fillet of pikeperch or tuna in red-wine sauce. Good with all strong cow-milk cheeses, in particular Époisses, Ami du Chambertin (a local specialty) or Cîteaux.

Grape variety: 100% Pinot Noir

Aging potential: up to 25+ years

Serving temperature: 15-16 °C

Case: 12 x 750 mls

Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards located in Côte de Beaune and Côte Chalonnaise, enabling them to offer many Burgundian appellations.



Choice Import Agencies



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