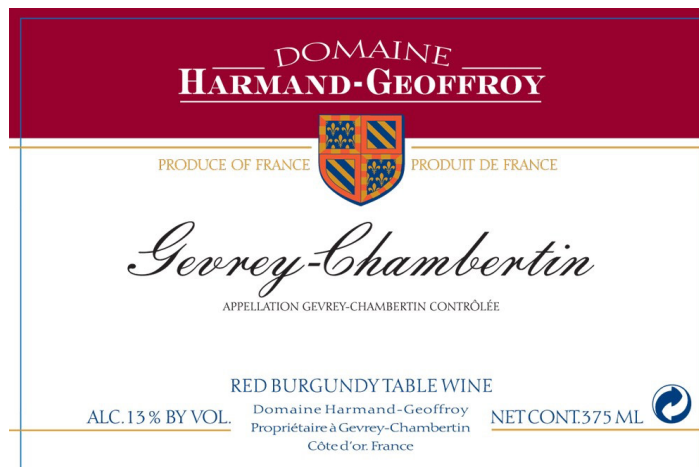


# Harmand Geoffroy



## Gevrey-Chambertin



### At a Glance:

- **Appellation:** AOC Gevrey-Chambertin
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From small parcels totaling c. 4 ha across Gevrey-Chambertin
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines range from 25 to 90 years old and are trained in Guyot.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Following total destemming and a 5-day cold soak, wine ferments spontaneously for 15-21 days in stainless-steel tanks.
- **Pressing:** Pneumatic
- **Time on Lees:** 16 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 16 months in barrels, 20% new
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic; 15-20 mg/l free sulfur, c. 45 mg/l total sulfur.

### In The Glass:

This is an absolutely classical Gevrey: rich yet graceful, this wine shows the wild berry fruit and charming rusticity that are the hallmarks of true Gevrey-Chambertin. Depending on harvest levels, there are 100 to 200 cases available annually for the US market.