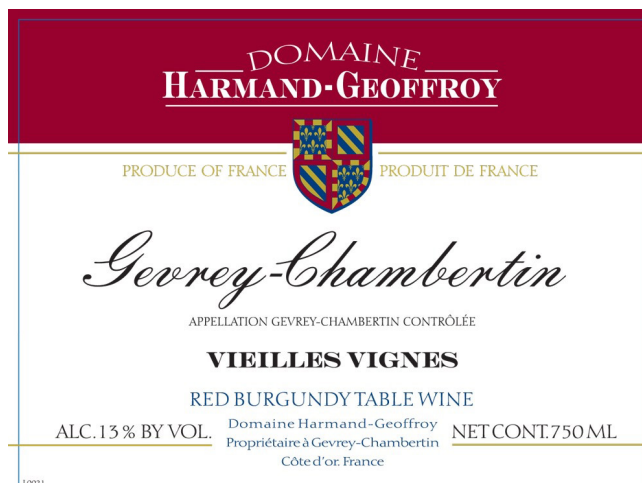


# Harmand Geoffroy



## Gevrey-Chambertin Vieilles Vignes



### 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 the En Champs, Champerrier, and Combe de Dessus parcels in Gevrey-Chambertin, all beneath the 1er Cru Les Champeaux
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are between 50 and 85 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, 30% 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:

As with almost every wine from the Harmand-Geoffroy cellars, this cuvée is the product of very old vines. The result is a powerful wine that shows dark, almost somber fruit. It is a wine that is reticent in its youth and quite profound with seven to ten years of age. Its source on the northern side of Gevrey near Brochon is reflected in the sturdy, structured complexity at the wine's core.