

# Louis Max

*Singulier depuis 1859*

## GEVREY CHAMBERTIN 1<sup>ER</sup> CRU CLOS PRIEUR

### TERROIR

The village of Gevrey-Chambertin is located in the heart of the Côte de Nuits, between Dijon and Nuits-Saint-Georges. Vineyards have a perfect exposure to the east, thus giving it the potential to produce excellent wines. The complex soils are composed of limestone, clay and marl, silt and scree. The 1er Cru Clos Prieur is located in the heart of the appellation, just opposite of the Grand Cru Mazis-Chambertin.

### GRAPE VARIETY

100% Pinot Noir

### WINEMAKING

Manual harvest with grape sorting before the vinification and full destemming.

Traditional fermentation and maturation in oak barrels for 15 months.

### WINE TASTING

Deep ruby red in colour

In the nose, aromas of small fruits (strawberry, blackberry) and flowers (violet). It will develop more complex aromas of leather, truffle and game when matured for a few years.

In the mouth, it is a full-bodied and powerful wine, with a good structure, voluptuous tannins and a very long finish.

### FOOD PAIRING

Goes well with all red meats, especially strong flavored meats like game, but can also be served with fishes in red sauce. Also pairs well with strong cheeses like Citeaux, Epoisses or l Ami du Chambertin.

### SERVICE TEMPERATURE AND AGEING

Wine to be served at 16°C / 60° F.

While already very enjoyable in its youth, the Gevrey-Chambertin is a wine to keep for 15 to 20 years in a good cellar.



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