

# HENRI PION

## Gevrey-Chambertin

### Carougeot

Vintage: 2014

900 bottles produced

Varietal: 100% Pinot Noir

AOC Gevrey-Chambertin

[Côte de Nuits]

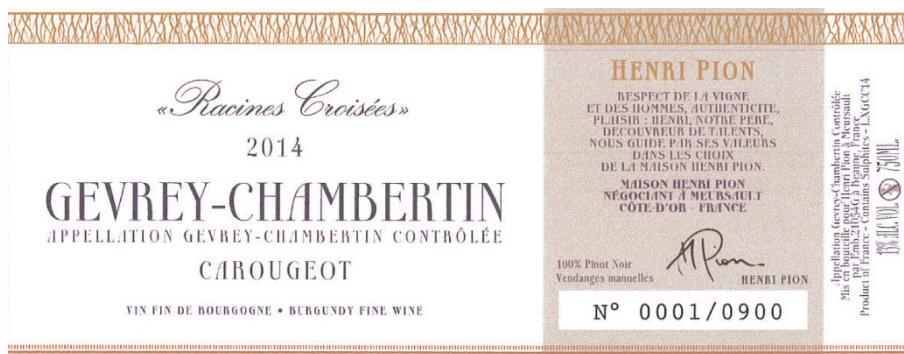
Burgundy, France



Henri Pion s.a.s.

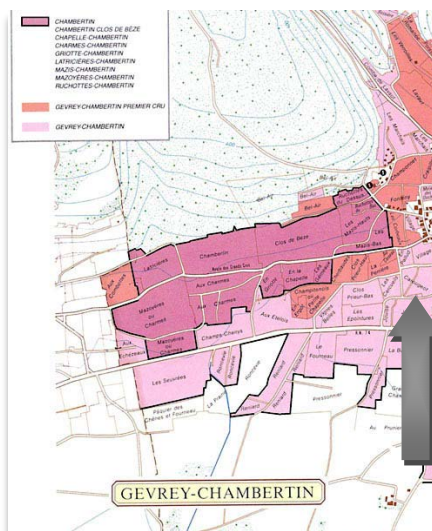
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**GEVREY-CHAMBERTIN** is incontestably one of the best-known appellations on the Côte de Nuits, the village being home to nine of the 33 *grand cru* wines in Burgundy. Producing exclusively red wines, the first mention of the village dates back to the year 630 under the name of Gibriacus in the chronicles of the Abbey of Bèze. The *village* AOC covers 355 hectares.

**PRODUCTION AREA:** The plot of Carougeot is ideally situated beside the *grand crus*, in the heart of the AOC. The vines producing grapes for this *cuvée* are an average of 50 years old.



**TECHNIQUES:** These vines are organically grown and the soils are worked manually with no chemical treatments. Grapes are hand-picked, carefully sorted, destalked, and then macerated cold, followed by natural fermentation. Aged in French oak for 15 months, with 50% new barrels, filtration is light and low sulfur doses are used.

**TASTING NOTES:** A dazzling ruby red color. Very seductive aromas dominated by delicious fresh red berry flavors. In the mouth, wonderful body is accompanied by thrilling saline notes. The finish is intense yet delicate.

**KEEPING POTENTIAL:** This wine can be enjoyed after two years in the cellar, but can be kept for 5-7 years.

**SERVING TEMPERATURE:** 16-18°C