

**4 Climats united, a tribute to Isabelle, the foundation of the Family. A powerful red from the Côte de Nuits that reveals its sensitivity.**

HÉRITAGE

## Gevrey-Chambertin *Le Cœur d'Isabelle*



**Varietal: Pinot Noir / Appellation: Gevrey-Chambertin / Rouge**  
**Level: Village / Average production: 5 000 bottles**

### TASTING NOTES AND PAIRINGS

This wine, with its deep red colour and ruby highlights, has a crisp nose of wild berries and pomegranate. Both elegant and full-bodied, it is delicious on the palate with medium oak notes. Served between 14 and 16°C, it pairs well with a spicy beef steak, barbecued spare ribs or truffle risotto.

### OUR VINEYARD

Made from a blend of several plots, this wine comes exclusively from old vines located on relatively gentle slopes. What these plots have in common is their clay-limestone soil, located on the alluvial fan of the Lavaux valley. This fan-shaped area, dating back to the Ice Age, provides the vines with particularly well-drained subsoil, allowing them to develop deep roots without excess water and minerals.

### VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. Partial or total destemming depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

### AWARDS

Burghound: 88-90/100 for the 2021 vintage.

