



Wine: Gevrey-Chambertin "Creux Bruillard"
Domaine Belleville
Vintage: 2011
Grape: Pinot Noir 100%
Alcohol: 12,5%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation for 13 months in French oak barrels (20% new oak).

Tasting notes

Nice ruby robe, brilliant and limpid
Pleasant and complex bouquet with aromas of black berries (blackcurrant, blueberries and cherry), touch of Kirsch and liquorice highlighted by toasted bread nuances
Clean attack in mouth, full-bodied, round, well-structured, elegant and rich, ripe tannins, harmonious and very long lasting

Food pairing

With red meat, grilled, roasted, or in red-wine sauce, rather strong dishes such as stews, tournedos (and about all beef based dishes), lamb, game and venison and all kinds of rather strong cheeses

Serving temperature

16-17°C

(Indeholder sulfitter)

