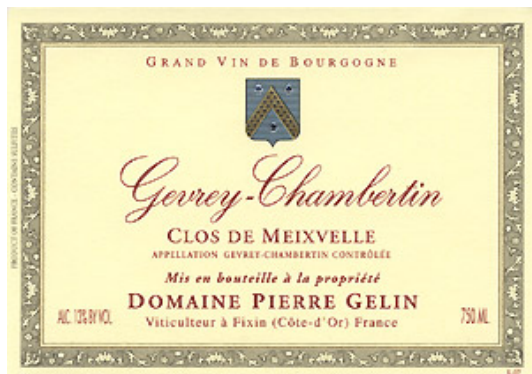


# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## GEVREY CHAMBERTIN Clos de Meixvelle - Monopole

A clos right in the centre of Gevrey-Chambertin (“meix” meaning “middle” in old French) surrounded by high protective walls, which contribute to its microclimate.



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 52 years
- Area: 1 ha 80
- Production: 9000 bottles
- Harvest: by hand

### 2008 vintage

*Tasting notes by L. Michelet*

A brilliant garnet-red colour.

The nose has spicy scents of garrigue. The freshness of mint is perceptible in the attack. The middle palate is dominated by cherry stone. The tasting ends with a slight tart note setting off the contents in the aftertaste.

Serve with: game, oriental cuisines, goat's cheese.

### 2007 vintage

A bright ruby-red colour.

A powerful wood-scented nose with hints of spices and menthol. Aromas of fruits such as cherries appear after aeration.

The attack on the palate is straightforward. Spicy tannins are present, but well-balanced. A mix of fruit and spices dominate the finish.

Ideal with: capon, duck, pheasant, strong cheeses

Harvest: 6<sup>th</sup> September 2009

### 2006 vintage

Harvest on September 26th, complete destemming, vatting for 20 days. Pigeage and remontage twice a day. Maturing for 20 months in oak barrels (15 % new barrels).

A light and bright garnet red colour. A both fruity (cherry) and spicy (peppermint) bouquet.

A tender wine on the palate revealing lots of freshness as well as notes of cherry and redcurrant. It presents beautiful finesse and a soft structure, which are directly linked to the quality of the gravelly and not so clayey terroir.

Food matching: grilled rib of beef, Burgundy beef, regional cheeses

Aging potential: 7/8 years

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**2002 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

This is a Gevrey-Chambertin with a lively and luminous red robe. Its nose, after it has been allowed to breathe, opens into a fragrance of almonds, stone fruits and spices. Its balanced palate, with fresh acidity and a still tight tannin structure, will progressively become smoother.

A promising wine that comes into the category of the great keeping wines that require patience. But imagine the pleasure to be had along with coq au vin or stew.

Serving temperature: 16 °

Preserving: 8 /12 years

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