

# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## GEVREY CHAMBERTIN 1<sup>er</sup> cru Clos Prieur



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 45 years
- Area: 0 ha 23
- Production: 900 bottles
- Harvest: by hand

### 2008 vintage

*Tasting notes by L. Michelet*

A deep cherry-red colour. The bouquet is subtle, fresh and racy: woody first, then black fruit (blackberry, blackcurrant). It has a full, harmonious palate of a remarkable aromatic purity, and smooth, high-quality tannins. A slight animal note brings a different nuance to the finish. It has an excellent lingering finish

Serve with: quail, duck fillet, warm foie gras.

### 2007 vintage

A deep ruby-red colour.

A discreet nose of spices and undergrowth.

A firm and straight wine on the palate. Aromas of spices and very ripe red and black fruits envelop a firm substance that bodes well for aging.

Ideal with: red meat and game (venison, wild boar)

Harvest: 7<sup>th</sup> September 2009

Awards : 91 Wine Spectator

### 2006 vintage

Harvest on September 27th, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 20 months in oak barrels (50 % new barrels).

A bright ruby red colour. A lovely bouquet of wooden notes followed by aromas of undergrowth and truffles. Very full-bodied on the palate with present tannins forming a perfect harmony. A dynamic wine with persistent minerality.

Food matching: Tournedos Rossini, woodcock,

Aging potential: 8/10 years

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## **2003 vintage:**

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

Wine that displays astonishing keeping potential. With a vivid colour like most of the 2003 vintage, it requires a prolonged time to breathe in order to bring out its intense notes of ripe fruits and spices. Its considerably ample palate is dominated by tannins that are still firm.

Must be kept before serving with meat and gravy or game. (5 to 10 years). Only for patient wine lovers!

Serving temperature: 16°

Preserving: 8/10 years

## **2002 vintage:**

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

“This ‘Clos Prieur’ is quite simply magnificent, with its intense ruby robe of perfect brilliance, it just invites you to drink. Its bouquet, of rare complexity, is captivating in its floral and fruit fragrances (peony, blackcurrant, blackberry, raspberry ...). The palate, underscored by pleasant roasted notes, is not to be outdone. The whole is harmonious and full-bodied: rounded, smooth tannins, sweet.

Although it is extremely good to drink now, it would be wise to wait a little longer. Goes well with the best meats.

Serving temperature: 16 °

Preserving: 4 /8 years

Awards: 2 \*\* Hachette Guide 2006

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