



GEVREY CHAMBERTIN 1ER CRU LAVAUX SAINT JACQUES

£105.00

SKU: FRGCLSJ

Categories: [Red](#), [Pinot Noir](#), [Fruity & Spicy](#), [Burgundy](#), [Fine Wine](#), [France](#), [Dry](#), [£100 and above](#)

One of the best-known localities in Gevrey Chambertin. The vineyard faces south-south-east and was planted on the bedrock with about twenty centimetres of pebbles and clay soil. The vines on the plot are ancient (80-90 years old). It has a very particular microclimate – very hot during the day and cold at night. Traditional vinification is carried out: with manual harvesting; cold maceration, then fermentation with indigenous yeasts; vatting for about 15 days; maturation on the lees for 12 to 18 months in

barrels, 50% of which are new
wood from the Tronçais forest.

