



PRODUCER PROFILE

Estate owned by: the Taupenot Family
Winemaker: Romain Taupenot
Region: Burgundy
Country: France

Domaine Taupenot-Merme Gevrey Chambertin NV

TASTING NOTES

When young the color is bright garnet, very clear. The aromas of our Gevrey Chambertin are reminiscent of blackcurrant, as well as other small berries red fruits, animal notes of musk and fur when it ages. The mouthfeel is powerful, blending plenty of soft tannins to a good acidity. Very powerful and expressive wine.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.64 acres
Training method:	Guyot
Vines/acre:	4000
Year vineyard planted:	1968 - 1986

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	91 °F
Maceration technique:	Pump over
Length of maceration:	21 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	228
Age of aging container:	25% New, balance 1 and 3 years
Type of oak:	Allier
Length of aging before bottling:	16 - 18 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.51
Acidity:	3.95 g/L