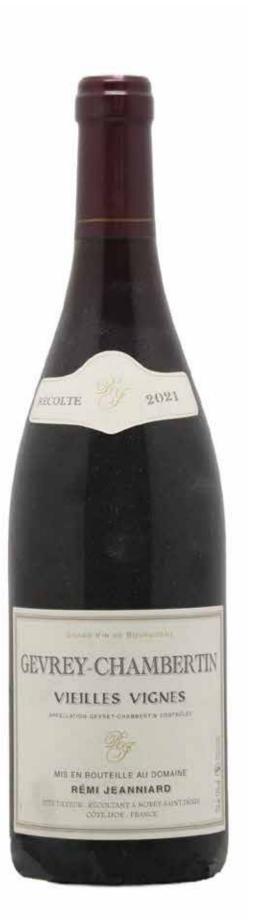
SAVIOSOARESSELECTIONS

"Expressive Wines from Small Growers"

GEVREY-CHAM BERTIN

VIEILLES VIGNES





GENERALINFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD

Wine: GEVREY CHAMBERTIN

Vintage: 2021

Appellation: GEVREY-CHAMBERTIN Contrôlée

Grape varietal: 100% Pinot Nair

Vine age: 75–80

Soil composition: clayey-sandy, gravel

Direction of sun exposure: East

Altitude: 255 m Yield: 50hl/ha ABV: 13.3%

VINIFICATION

Sorting was done at the vine to prevent damaging the harvest and preserve the grapes' integrity.

Destemming: 20% whole clusters.

Maceration: 3 weeks of fermentation in stainless steel tanks with pre-fermentation cold maceration. Dry ice was used to cool and enhance extraction. No punching down.

Aging in oak barrels on lees for about 1 year. 20% new barrels, medium grain (medium toasting).

Slight filtration before bottling.

Bottling is planned according to lunar cycles to achieve enhanced aromas and clarity.

TASTING NOTES

Brilliant garnet cloak.

Upon uncorking, the senses are enraptured by an array of spices—subtle hints of grey pepper and clove—melding sensuously with surprising undertones of licorice and the sultry allure of "Grand Marnier" orange liqueur. A delicate floral whisper, reminiscent of violets and lilies, customary to this vintage, adds an air of distinction. As it dances with the air, this symphony of aromas arranges itself in harmonious accord.

The palate is an embodiment of seduction, exuding a succulent, spirited, and velvety demeanor. A sensation akin to crushed pepper or juniper berries, entwined with licorice, conjures the image of a wild thicket—a symposium of flavors. Simultaneously, a lively acidity, reminiscent of zesty citruses, playfully hints at the tang of fresh orange juice. True to its essence, a gentle note of tannin imparts the poised restraint anticipated. A captivating, saliva—inducing finish brings the tasting to a close. Ultimately, even in the midst of a complex vintage, this wine retains its familiar character. Levin appears to triumph over the trial, asserting itself with an effortless grace.

Pairing: Roasted pork with garden-fresh vegetables or thyme. Ideal companions: Bresse chicken, capon.

