

# MOILLARD

*Depuis 1850*

## Gevrey Chambertin "Beauversant" 2016



**Origin:** Located in the North of the Côte de Nuits, the village of Gevrey-Chambertin is the entry point of the "Champs-Elysées of Burgundy" and presents its most fabulous Grands Crus: Chambertin, Clos de Beze.

**Vinification:** Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration during 10 days. Long fermentation during which pigeages and pumping over are performed. Post fermentation - maceration at 30°C. Aged in oak barrels for 10 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

**Soil:** Brown calcic and brown calcareous soils, benefiting from marls covered up with boulders and red silts coming from the plateau.

**Colour:** Bright ruby red colour.

**Nose:** Complex nose with aromas of red and black fruits (strawberry, blackberry) and floral aromas (violet and rose) with spicy notes (licorice) and notes of undergrowth with age.

**Palate:** Powerful, rich and full-bodied, it has a closed structure, with tannins that support the end of the palate. It is a wine to keep.