





FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2020 MARCHAND & BURCH GEVREY-CHAMBERTIN

**Tasting Notes**: Powerful, rich and complex, this wine possesses layers of flavour covering the full fruit, floral and spice spectrum. Interwoven between rich aromas of dark fruits and berries lie savoury notes of cocoa nib, Chinese five spice, anise seed, and gravel. As the wine opens up, wild strawberry, hibiscus, rose, and berry patisserie begin to emerge, adding levity to the complex perfume. The palate boasts a lush, mouth-filling texture and velour-like tannin structure complemented with soft, supple fruit and blood orange acidity. Hints of mocha, sandalwood, forest floor, and fennel salami appear with time and aeration forming a subtle savoury undercurrent to the wine and pointing to a promising future as it continues to age.

**Vineyard:** "Les Crais" is characterised by a high proportion of limestone. "Jouise" and "Murots" by a brown limestone soil, wel drained, slightly exposed to the east. "Les Seuvree", mostly calcerous soils with a good proportion of marls.

Soils: Steep slopes composed of a sandy marl and limestone.

**Maceration process:** 20% whole bunch, short cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 20 days

Pressing: Pneumatic press

Total elevage: 20 months

**Oak used:** French oak barrels from Allier, Jupilles, Fontainebleau and Nevers forests. 20% new oak. Light and long soft toast.

**Operations performed during ageing:** One racking after malolactic fermentation. **Filtration**: No fining, no filtration

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 10 years.

Alcohol: 13%



VINS FINS DE BOURGOGNE ET D'AUSTRALIE DE L'OUEST FINE WINES & WESTERN AUSTRALIA AND BURGUNDY