



DOMAINE OLIVIER GUYOT

Gevrey-Chambertin “En Champs” 2016

In the heart of the Côte-d'Or vineyards, Olivier Guyot, a third generation winemaker, has developed his family's farm and vineyards through his passion of the vine. The Guyot family is one of the oldest in Marsannay-la-Côte and today, the estate consists of many small parcels spread over 12 acres (15 hectares). Each plot varies according to soil composition, depth, altitude and exposure. This is the richness and typicity of the Burgundy terroir.

**WINEMAKER**

Olivier Guyot

APPELLATION

Gevrey-Chambertin

REGION

Burgundy

GRAPE VARIETIES

100% Pinot Noir

TERROIR

The soil is composed of clay and limestone. There are 2 acres (0.9 hectares) of Pinot Noir from the Gevrey-Chambertin appellation on the vineyard with an average age of 60 years old for the vines. Since 2000, the vineyard does not use any weed killers in the vines. It uses a system of “lutte raisonnée” (sustainable methods) with the work of butage/ débutage and plowing in the spring.

VINIFICATION

Grapes were manually harvested on September 16, 2016 and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in oak barrels: 40% new and 60% 1-year-old.

TASTING NOTES**Eye:** Deep ruby red.**Nose:** An aromatic expression evoking red berries (kirsch).**Palate:** A lengthy finish on spicy notes.**FOOD PAIRING**

Accompanies red meats like lamb shoulder, veal chop, game, birds, and prime rib. Delicious with cow cheeses.

TECHNICALS

Alcohol: 13.5% | Drink between 4-5 years
Potential to age: 15 years

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