



DOMAINE OLIVIER GUYOT

Gevrey-Chambertin “En Champs” 2017

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 37 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. The 2.2 acres (0.9 ha) of Pinot Noir vines from the Gevrey-Chambertin appellation on the are an average age of 60 years old. The vine density is 4,047 vines/ acres (10,000 vines/ ha), with a yield of 3.55 tons/ ac (48 HI/ ha). The vineyard uses sustainable methods (“lutte raisonnée”).

VINTAGE

The region's vineyards were hit by hail/ frost that affected some of the wineries' grape production. Luckily, the harvest grapes from the Domaine were in tip-top condition, ripe and delicious. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse, and structure.

WINEMAKING

Grapes on the vineyard are exclusively manually selected and harvest began on September 17, 2017 and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in Troncet's forest oak barrels: 40% new and 60% 1-year-old.

TASTING NOTES

A wine of character. Deep ruby red. An aromatic expression evoking red berries (kirsch). 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.

POTENTIAL TO AGE

Serve at 59-60°F (15-16°C). Wines of Gevrey are made to keep. They can drink between 4-5 years and age for about 15 years.

TECHNICALS

Alcohol: 13.5%, Total Acidity: 6.12 g/L, Residual Sugar: <0.2g/L

PRODUCTION

4,000 bottles