



DOMAINE OLIVIER GUYOT

Gevrey-Chambertin 1er Cru “Les Champeaux” 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 Hl/ ha). The vineyard uses sustainable methods (“lutte raisonnée”).

WINEMAKING

Grapes on the vineyard are exclusively manually and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in Troncet's forest oak barrels: 50% new and 50% single-wine barrel.

TASTING NOTES

A youthful wine. Deep ruby red. An aromatic expression evoking blackberries and violet at the start followed by a nose of licorice and leather showing after a few years . Velvety tannins.

FOOD PAIRING

Accompanies red meats like roasted lamb, game, 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 are often best with old age.

TECHNICALS

Alcohol: 13%