



**GEVREY CHAMBERTIN**

**LES PLATIÈRES”**

VIN BIOLOGIQUE

**JEAN-PIERRE GUYON**

**Grape :** Pinot Noir

**Surface area :** 45 ares

**Soil :** Limestone with clay-marl

**Age of the vines :** 60 years

**Pruning :** Guyot

The place name « *La Platière* » denotes flat land at the foot of the hill. It is derived from the Burgundian *patois* « *Platère* ».

Source : *Climats et lieux-dits des grands vignobles de Bourgogne* M.H Landrieu-Lussigny et S.Pitiot



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Clear and iridescent, the purple-red colour is striking. The bouquet is a breath of fresh air with notes of cherry, alpine strawberries, roses and violets. The palate is deep, dense and precise. The tannic structure is unveiled progressively beneath black pepper and sandalwood aromatics. The finish is rich and rounded. A wine which keeps its promises !

Drink this with a saddle of lamb, garlic croquettes and sautéed vegetables, or meat in a sauce such as *coq au vin* or a tournedos steak with pepper sauce and a *gratin dauphinois*.

Serve between 14°C and 15°C.

Wait until at least its 5<sup>th</sup> year before pulling out of the cellar. Ideally for tasting from 10 to 15 years, or more depending on the vintage.