

GEVREY CHAMBERTIN - ORGANIC

ORGANIC VEGAN

Burgundy, France

Château de Melin

www.chateaudemelin.com

Method & Production

This cuve□e is a blend of two plots; Chemin de la Justice and La Platie□re. The estate grown Pinot Noir grapes are hand-harvested. Three weeks maceration. Alcoholic fermentation in fiber tank and malolactic in oak, using indigenous yeasts. Ageing in oak barrels for 15 months. Two months bottle refinement before release.

Tasting Notes

Deeply coloured, this wine offers an intense and expressive bouquet, characterised by aromas of blackcurrant and other small red and black fruits. With maturity, it reveals complex secondary notes of musk, fur, and often liquorice. On the palate, it is powerful yet balanced, with structured tannins harmoniously integrated into a generous softness and supported by a vibrant acidity. Overall, a robust and well-composed wine with impressive depth and ageing potential.

Food Matching

Game, rib of beef, or braised lamb.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DM0723	Gevrey Chambertin - Organic	Pinot Noir	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No