

GEVREY-CHAMBERTIN LES GRANDES RAYES



GENERALITIES

Lieu-dit « Les Grandes Rayes » is a plot where the soil is very stony with a high dominance of limestone.

Cépage : Pinot Noir
Laroze's area : 38 ares
Manual harvest in little boxes
Annual production: around 2 400 bottles

LAROZE'S WINES

Gevrey-Chambertin « Les Grandes Rayes » is a very interesting plot due to its soil, perfectly draining, and very old vines, between 50 and 70 years old.

VINIFICATION

This appellation is vinified in accordance with characteristics of its terroir, then aged for 18 months in barrels with 15% of new oak.

APPELLATION'S CHARACTERISTICS

Gevrey-Chambertin "Les Grandes Rayes" presents strong and powerful structure, with notes of ripe red fruits.
Advice for a perfect tasting : 12 to 14 °C for recent vintage, 14 to 16 °C for older wine.
Culinary harmony : Game, Braised lamb, Cheese from the region as Epoisses or Ami du Chambertin