

Harmand Geoffroy



Gevrey-Chambertin 1er Cru La Perrière



At a Glance:

- **Appellation:** AOC Gevrey-Chambertin 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha in the Perrière parcel, directly beneath the Grand-Cru Mazis-Chambertin in southern Gevrey.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are c. 55 years old and are trained in Guyot.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Following total destemming and a 5-day cold soak, wine ferments spontaneously for 15-21 days in stainless-steel tanks.
- **Pressing:** Pneumatic
- **Time on Lees:** 16 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 16 months in barrels, 30% new
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic; 15-20 mg/l free sulfur, c. 45 mg/l total sulfur.

In The Glass:

Coming from a 1er cru in southern Gevrey, a zone which typically provides wines of finesse graced by silky tannins, this is a wine frequently marked by red fruits, rather than black. At its core, this is a seductive wine of excellent balance.