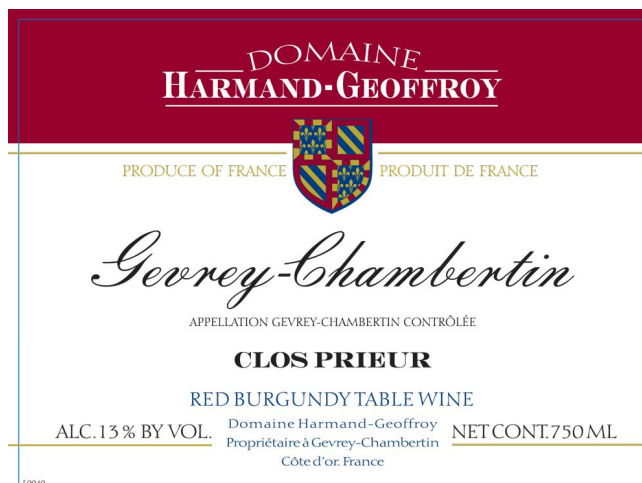


Harmand Geoffroy



Gevrey-Chambertin Clos Prieur



At a Glance:

- **Appellation:** AOC Gevrey-Chambertin
- **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 one contiguous, .5-ha parcel straddling the upper and lower sections of the Clos Prieur lieu-dit (the upper portion is classified as 1er cru, and the lower section is classified as village wine).
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are between 60 and 90 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:

In our opinion, this is one of the finest village wines available from Gevrey; it is elegant yet powerful with a compelling density and ripe, sweet tannins. We consider ourselves fortunate to have access to at least a single barrel (300 bottles) per annum (and we occasionally press our luck and bottle some magnums to extend our holdings of this outstanding wine).