



COLLOTTE GEVREY-CHAMBERTIN

£68.00

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Four generations of the Collotte family have lived and grown vines in Marsannay-la-Côte, the most northerly village of the Côte de Nuits. In 1981, Philippe Collotte - aged only 16 - was the first to bottle his own wines under the family name. Today, his talented daughter Isabelle runs this 17-hectare domaine having finished her studies at the prestigious wine school of Beaune.

Marsannay has a reputation for producing very attractive, generous and well-priced Pinot Noir and is the only Burgundy appellation that can also release white and rosé. Locally Domaine Collotte is regarded as a winery to watch.

Grape Varieties: Pinot Noir

Viticulture: The vines were planted in 1955 in both Les Evocelles and En Champs, just below the 1er Cru Champeaux at the northern end of the appellation.

Winemaking: The grapes are 100% destemmed and then a cold soak is carried out for up to 8 days. The wine is aged for 16 months in French oak barrels before bottling with minimal filtration.

Tasting Note: Very typical nose, gamey and rich with an undercurrent of spiced red fruits, lovely ripe tannins. Classic. Young, yet very approachable.

Food Match: Ideal with game such as partridge or venison

Sugar Level: <1g/l

Closure: Natural Cork

