

Chambolle Musigny, 'Derriere Le Four', Domaine Gerard Seguin

Burgundy, France



Producer

Gérard and Chantal Seguin, along with their son Jérôme, run this 6.25 ha estate located in Gevrey- Chambertin. Whilst their principal vineyard holdings are in Gevrey, they judiciously bought 2/3rds ha of Chambolle-Musigny in the 1990's and ½ ha of Fixin in 2006. The vineyards are run sustainably and most of the cellar work, especially the bottling, is done in conjunction with the biodynamic calendar. The fruit here is de-stemmed, fermented in stainless steel for between 15-20 days and then aged in barrel, with up to 50% new oak, for between 15-18 months.

Tasting Notes

The vines from this plot are 25 to 30 years old. The vinification is traditional, aging on lees 18 months in barrels of which 40% new oak. A wine that is smooth, rich, and velvety with Classic Chambolle characteristics. Great balance of minerality and nice red cherry fruit. The wine is very complex with great, finesse and elegance.

Product code	GS0622RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Gerard Seguin
Vintage	2022



Vegan



Vegetarian



DOMAINE GERARD SEGUIN
GEVREY-CHAMBERTIN