

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

Burgundy, France



Product code	GSo623RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Gerard Seguin
Vintage	2023



Vegan



Vegetarian



DOMAINE GERARD SEGUIN
GEVREY-CHAMBERTIN

Producer

G rard and Chantal Seguin, along with their son J r me, 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   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.