

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2019 GEVREY-CHAMBERTIN



• SYNOPSIS OF THE WINE •

THE VINE

Grape variety : Pinot Noir

Soil : "Les Crais" is characterized by a high proportion of limestone. "Jouise" and "Murots" by a brown limestone soil, well drained, slightly exposed to the east. "Les Seuvrées", mostly calcareous soils with a good proportion of marls.

THE VINIFICATION

Maceration process : 20% whole bunch, short cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 20 days

Pressing : Pneumatic press

THE AGEING

Total élevage : 20 months

Oak used : French oak barrels 20% new oak, light and long soft toast from Allier, Jupilles, Fontainebleau and Nevers forests

Operations performed during ageing : One racking after the malolactic fermentation

Filtration : No fining, no filtration



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