Gevrey-Chambertin "En Champs"

Arnaud & Sophie Sirugue-Noellat

Red Wine - Pinot noir

Hand-harvested, rigorous sorting in the vineyard, destemming, 40% whole bunches - fermentation with indigenous yeasts.
Aging: Approx. 14 to 16 months in oak barrels, approx. 30% new wood.
Bottling: Unfiltered, unfined
Surface area: 0.4 ha
Climates: In fields, northern part of Gevrey-Chambertin, just after Champeaux, 1er Cru. Terroir with a strong character, capable of producing wines that are both powerful and elegant.
Vineyard management: Guyot pruning / approx. 10,000 vines/ha



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