



Charmes-Chambertin Grand Cru 2020

BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault—not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d’Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline. Based in Savigny-lès-Beaune, the family’s vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points.

TERROIR & VINTAGE NOTES

The vineyards of Charmes Chambertin are among the most famous of the eight Grand Crus of Gevrey Chambertin, covering 8.65 acres of soil that is primarily limestone and clay.

WINEMAKING & AGING

Grapes are hand-harvested and then carried in small wooden boxes to the cellars where they are sorted. Long fermentation during 15 days in wooden open vats, with punching down of the cap and temperature control. The wine is aged in oak barrels (100% new oak) and estate bottled after 18 months.

TASTING NOTES

Ruby robe with morello cherry aroma. This wine is very rich with soft tannins and a lot of finesse.



ORIGIN

Charmes Chambertin Grand Cru
AOC, Burgundy, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Dominique Antonin



750ML

