

DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

GEVREY CHAMBERTIN 1^{er} cru Clos Prieur



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 39 years
- Area: 0 ha 23
- Production: 1300 bottles
- Harvest: by hand

2017 vintage

Tasting notes by L. Michelet 'Burgundia Oenology'

Harvested on 12 September; grapes in perfect health; vatting for 20 days with two pigeages per day.

A bright garnet robe of good intensity.

The nose is rich, sunny and 'sweet', with very good aromatic complexity. Indeed, there are ripe fruits, spices, and flowers in this very delicate bouquet. And this is enhanced by noble vegetal notes – from about a third whole bunches being included during vinification.

The attack on the palate is juicy, evoking the flesh of a cherry as you bite into it. Then, a wine full of tension is revealed, built on racy tannins and liquorice, accompanied by a discreet minerality. With finesse and elegance as weapons of seduction, the pleasure is immediate! In terms of aromas, stewed fruits dominate; they are later taken over by notes of orange peel, giving a nice bitterness on the finish. Overall, an incredible length of green pepper arouses pure emotion!

Food pairing: cheeses such as conté, Brillat-Savarin with truffles, or Délice de Pommard

Laying down : 12/20 years

Note 96/100 par Wine Spectator

2016 vintage

Tasting notes by L. Michelet

Brilliant and deep cherry red robe.

A very open and very fresh nose greets the taster. Characteristics that are both raw (cherry, violet, carnation) and of the vintage (gingerbread, blackthorn, liquorice) are to be found. When aerated, a woody hint appears, mixed with a menthol freshness.

The palate is unsurprisingly warm, sunny, centred on gingerbread. Then a welcome tartness takes over.

Everything in this vintage brings cherries to mind: juice, flesh, stone. A good strong texture steeped in firm high-quality tannins coats the palate. Creamy and tense, stretching to a long finish.

Pairing: beef cheek stew, beef bourguignon.

Conservation : 12/20 years

Note 96/100 par Wine Spectator

2015 vintage

Tasting notes by L. Michelet

A beautiful intense ruby robe.

The first nose is spicy, dominated by pepper. Then, after a few seconds, comes the turn of the fruit, especially small red tart fruit such as cranberries, lingonberries. Ageing is in oak barrels which softens the wine and gives it the touch of sweetness necessary to balance the flavours. All this forms a very pure nose, clear and precise, and therefore, of a high standard. On the palate, the tart sensation is direct (wild red fruits – morello cherry, cranberry). But the wonderful creamy texture is formed making a sappy, juicy and consistent whole, where the

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tannin texture can be expressed perfectly. This results in an invigorating and generous wine, sophisticated and brimming with energy. Its good fruity texture, combined with a very juicy cherry-juice finish, makes an excellent Gevrey 1er cru accessible even when young.

Pairing: beef stew, beef bourguignon.

Laying down: 12–20 years

Score 94/100 by Wine Spectator

2014 vintage

Tasting notes by L. Michelet

A beautiful deep garnet-red colour.

The nose can be described in many ways: powerful, intense, racy, spicy (nutmeg and, to a lesser extent, cinnamon), almost heady! But ultimately one word sums them up: superior! In the mouth, the best of Gevrey Chambertin is evoked in a forthright, polished and superbly balanced wine. The mid-palate is quite juicy and crisp. The texture - very racy, very limey, even chalky - is supported by firm, authoritative tannins making it ideal for cellaring. Aromas of cherry, typical of the Gevrey terroir, meld with the acidity to excite the taste buds.

This outstanding wine is also characterised by a truly beautiful length dominated by very ripe black cherries. A wine you can enjoy while still young, or after ageing.

Food matching: Chicken "Gaston Gérard", veal filet mignon with ceps.

Aging potential: 10/12 years

2013 vintage

Tasting notes by L. Michelet

Beautiful cherry-red colour.

A superb nose, fresh, fruity, intense and deep, evocative of a salad of soft red fruits, combined with a liquorice note. A wine that is quite crisp in the mouth, but the tension is beautifully balanced by the sweet flavours of the tannins. The texture is firm, almost "solid", very Gevrey. The extremely precise fruit note is a guiding thread right through to the finish. Tension, aromatic purity and freshness combine to produce a very high-quality tasting for this 1er cru very popular with wine-lovers.

Food matching: Duck with peaches

Aging potential: 10/12 years

2011 vintage

Tasting notes by L. Michelet

Intense garnet red colour.

A powerful nose of red fruits. The woody notes are well developed in the form of clean, spicy scents (black pepper). The mouthfeel is firm, but in two to three years the racy tannins will have mellowed. The finish is marked by a warm vanilla note recalling its ageing in 30% new barrels. A complete wine, with a well-controlled extraction, this cuvée will reach its optimum quality in 7/10 years.

Food matching: quail with grapes, rib of beef, steak au poivre.

2010 vintage

Tasting notes by L. Michelet

Intense garnet red colour.

A very expressive, mature nose of black fruit with a hint of cherry-stone.

It has a charming, well rounded mouth and tannins of remarkable finesse. A final acidity gives depth and tension to this delicate *cuvée*. This generous wine will give a maximum of pleasure to the palates of those who like silky Gevrey wines.

Goes well with: confit of lamb shank, roast venison, beef fillet in brioche crust.

2009 vintage

Tasting notes by L. Michelet

Intense garnet red colour.

The nose is intense, rich and generous. It is mostly sweet, with precise gingerbread and nutmeg notes. The woody flavour mixes in admirably to give these scents.

The mouth is immediately gourmand. The structure is solid, but the high-quality extracted tannins gives a feeling of crisp flesh. The texture becomes round and silky. A slight fresh tobacco note concludes the final. This vintage, with its spherical appearance, is a model of elegance.

Goes well with: entrecôte with pepper, mallard duck, jugged hare.

Aging potential : 8/10 years

Notation : 91 Allen Meadows « Burghound.com »

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2008 vintage

Tasting notes by L. Michelet

A deep cherry-red colour. The bouquet is subtle, fresh and racy: woody first, then black fruit (blackberry, blackcurrant). It has a full, harmonious palate of a remarkable aromatic purity, and smooth, high-quality tannins.

A slight animal note brings a different nuance to the finish. It has an excellent lingering finish

Serve with: quail, duck fillet, warm foie gras.

Notation : 90 Wine Spectator; 93 Allen Meadows « Burghound.com »

2007 vintage

A deep ruby-red colour.

A discreet nose of spices and undergrowth.

A firm and straight wine on the palate. Aromas of spices and very ripe red and black fruits envelop a firm substance that bodes well for aging.

Ideal with: red meat and game (venison, wild boar)

Harvest: 7th September 2009

Awards : 91 Wine Spectator, 88 Allen Meadows « Burghound.com »

2006 vintage

Harvest on September 27th, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 20 months in oak barrels (50 % new barrels).

A bright ruby red colour. A lovely bouquet of wooden notes followed by aromas of undergrowth and truffles. Very full-bodied on the palate with present tannins forming a perfect harmony. A dynamic wine with persistent minerality.

Food matching: Tournedos Rossini, woodcock,

Aging potential: 8/10 years

Notation : 89 Allen Meadows « Burghound.com »

2003 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

Wine that displays astonishing keeping potential. With a vivid colour like most of the 2003 vintage, it requires a prolonged time to breathe in order to bring out its intense notes of ripe fruits and spices. Its considerably ample palate is dominated by tannins that are still firm.

Must be kept before serving with meat and gravy or game. (5 to 10 years). Only for patient wine lovers!

Serving temperature: 16°

Preserving: 8/10 years

2002 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

"This 'Clos Prieur' is quite simply magnificent, with its intense ruby robe of perfect brilliance, it just invites you to drink. Its bouquet, of rare complexity, is captivating in its floral and fruit fragrances (peony, blackcurrant, blackberry, raspberry ...). The palate, underscored by pleasant roasted notes, is not to be outdone. The whole is harmonious and full-bodied: rounded, smooth tannins, sweet. Although it is extremely good to drink now, it would be wise to wait a little longer. Goes well with the best meats.

Serving temperature: 16°

Preserving: 4 /8 years

Awards: 2 ** Hachette Guide 2006

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