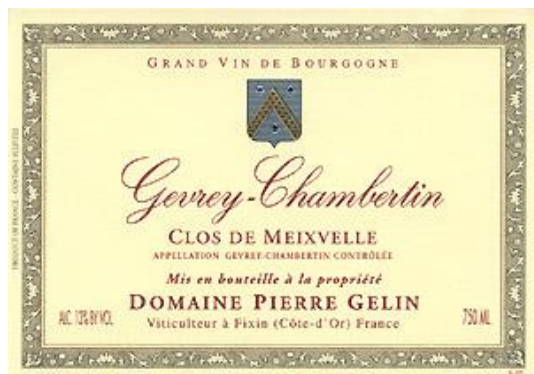


DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

GEVREY CHAMBERTIN Clos de Meixvelle - Monopole

A clos right in the centre of Gevrey-Chambertin (“meix” meaning “middle” in old French) surrounded by high protective walls, which contribute to its microclimate.



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 57 years
- Area: 1 ha 80
- Production: 9500 bottles
- Harvest: by hand

2017 vintage

Tasting notes by L. Michelet

Harvested on 12 and 13 September; grapes in perfect health; vatting for 20 days with two pigeages per day. Maturation for 21 months in oak barrels. Bottled on 26 July 2019.

A bright garnet robe of good intensity.

The taster is first met with a wonderful nose – rather sweet and spicy (gingerbread, clove). It then becomes more focused on liquorice with a floral note, giving it a lot of elegance. The barrel maturation manifests in notes of mocha, nutmeg and cinnamon.

The palate? A tart juice – smooth, with finesse! The superb texture of taffeta and velvet results from the beautiful sweet and liquorice tannins from the perfectly ripened grapes, sheltered by the high walls of the clos. The liquorice flavour is accompanied by aromas of cherry stone, and gives an original ‘sweet and sour’ impression. This airy, pure, lacy wine that ends on a saline and elegant finish already provides a lot of pleasure now.

Food pairing: guinea fowl, beef tataki

Laying down : 9 /15 years

Note 94/100 Wine Spectator

2016 vintage

Tasting notes by L. Michelet

Brilliant garnet robe.

The nose is already very open with notes of morello cherry, pomegranate and gingerbread. In line with the vintage, it is also warm, powerful and focused. The parcel is a true enclosure, encircled by walls; the sunny conditions of the vintage are amplified by the location. The nose evolves naturally towards notes of ripe stewed fruits, such as the damson. A slight vegetal hint reminiscent of roots steals into the background.

Perfectly balanced between sweet and tart, the palate is already well established, showing a strong typicality; the cherry dominates the aromatic experience. A root note is also present and gives it some complexity, evoking a noble vegetal quality. Overall, the texture is firm, with a focus on the tannins that are warm and tart at the same time. This dense, focused, racy wine displays a more serious side to it this year. A long finish concludes the tasting. As for when it should be drunk, this wine is very versatile and can bring immediate pleasure or, for more astute wine lovers, could benefit from being laid down for a short period.

Pairing: coq au vin.

Conservation : 9 /15 years

Note 94/100 Wine Spectator

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2015 vintage

Tasting notes by L. Michelet

Bright garnet robe.

The nose is open and direct, but also complex – stewed fruit, tobacco, spices – the order of which is curiously inversed when left to breathe! A woody aspect is present yet again in the form of a chocolate note.

The palate is direct, sophisticated, well established. Among the ripe fruits, a liquorice note is dominant. A good red-fruit tartness, typical of the Gevrey appellation, brings the tannins to the fore, which gives a "nicely" austere side to the vintage. Finally, the palate is fairly sharp, conveying the character of this terroir as it leaves the valley, expressed with a certain severity. A minimal laying down is required/recommended.

Pairing: when young, with peppered steak; when more mature, with beef bourguignon.

Laying down: 9–15 years

Score 90/100 Wine Spectator

2014 vintage

Tasting notes by L. Michelet

A beautiful bright garnet-red colour.

A superb nose, open and expressive, with notes of ripe fruit and spices (nutmeg, Szechuan pepper). Wood and "noble" herbal nuances in the background underpin the zest and acidity of this mouthfeel, bringing tension and depth. Emphasised, the minerality makes the texture a bit austere. However, this fleeting austerity is balanced by notes of tobacco and spices. The finish is marked by tannins that are also a bit austere. The ageing still dominates at this stage, but experienced palates will recognise a future "great" after cellaring for a few years.

This forthright, lively wine will be ideal for enjoying after a good day's hunting!

Food matching: Game birds, rib of beef

Ageing potential: 10 years

2013 vintage

Tasting notes by L. Michelet

A bright medium-deep garnet colour.

An archetypal pinot nose with very subtle fruity, floral notes. Its long ageing in barrels is well assimilated.

The crisp, balanced and sweet mouthfeel reveals a texture of outstanding finesse to the palate. The nicely mellow tannins give this wine a natural smoothness. Acidity and sweetness continue nicely balanced through to the finish. All the pinot noir delicacy is expressed here with no excess or ornamentation: a model of its kind!

Food matching: Beef fillet with morels

Ageing potential: 10 years

2012 vintage

Tasting notes by Allen Meadows

A notably ripe and intensely earthy nose of assorted dark berries, humus and game nuances is trimmed in just enough wood to notice. The very generous and equally ripe middle weight flavors are very Gevrey in character with a robust finale that displays only a trace of austerity. This well-balanced effort should reward up to a decade of cellaring. Very solid quality here and worth your consideration.

Notation : 89/2020+

2011 vintage

Tasting notes by L. Michelet

Bright ruby colour.

A pleasantly delicate, fine nose of red fruit with a slightly woody note evocative of almond paste. In the mouth, the attack is clean, almost carbonic. The body is already there, with a touch of fullness in the tannins giving depth to the aftertaste. This Gevrey, from the heart of the village, is a good introduction to this appellation's terroirs.

Food matching: veal (chops, grenadin), hard cheeses.

Ageing potential: 7/10 years

2010 vintage

Tasting notes by L. Michelet

A light ruby-red colour.

It has a powerful nose of stewed fruit and soft spices, and a very fine mouth with elegant, silky tannins. The texture is supple, delicate and discretely mineral. The barely perceptible woody note is balanced by cherry-stone accents. Great elegance characterises the finish of this *cuvée* that will delight lovers of accessible, refined Gevrey wines.

Goes well with: veal sweetbreads with morels, veal filet mignon, supreme of chicken.

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2009 vintage

Tasting notes by L. Michelet

Bright ruby colour.

The nose is fine and flattering. Sweet liquorice and caramel nuances blossom in the foreground. A subtle slight note of leather adds an original touch, making the bouquet more complex.

Once in the mouth, the wine pleases with its accessible and harmonious aspect. The matter is full, supported by fresh and slightly acid tannins. The final extends these sensations in a homogenous and balanced whole. This is truly a wine for pleasure.

Goes well with: caramel pork, lacquered duck or duck à l'orange, pheasant.

Conservation : 7/8 ans

Aging potential 89 Allen Meadows « Burghound.com »

2008 vintage

Tasting notes by L. Michelet

A brilliant garnet-red colour.

The nose has spicy scents of garrigue. The freshness of mint is perceptible in the attack. The middle palate is dominated by cherry stone. The tasting ends with a slight tart note setting off the contents in the aftertaste.

Serve with: game, oriental cuisines, goat's cheese.

Notation : 89 Allen Meadows « Burghound.com »

2007 vintage

A bright ruby-red colour.

A powerful wood-scented nose with hints of spices and menthol. Aromas of fruits such as cherries appear after aeration.

The attack on the palate is straightforward. Spicy tannins are present, but well-balanced. A mix of fruit and spices dominate the finish.

Ideal with: capon, duck, pheasant, strong cheeses

Harvest: 6th September 2009

Notation : 88 Allen Meadows « Burghound.com »

2006 vintage

Harvest on September 26th, complete destemming, vatting for 20 days. Pigeage and remontage twice a day.

Maturing for 20 months in oak barrels (15 % new barrels).

A light and bright garnet red colour. A both fruity (cherry) and spicy (peppermint) bouquet.

A tender wine on the palate revealing lots of freshness as well as notes of cherry and redcurrant. It presents beautiful finesse and a soft structure, which are directly linked to the quality of the gravelly and not so clayey terroir.

Food matching: grilled rib of beef, Burgundy beef, regional cheeses

Aging potential: 7/8 years

Notation : 87 Allen Meadows « Burghound.com »

2002 vintage:

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

This is a Gevrey-Chambertin with a lively and luminous red robe. Its nose, after it has been allowed to breathe, opens into a fragrance of almonds, stone fruits and spices. Its balanced palate, with fresh acidity and a still tight tannin structure, will progressively become smoother.

A promising wine that comes into the category of the great keeping wines that require patience. But imagine the pleasure to be had along with coq au vin or stew.

Serving temperature: 16 °

Preserving: 8 /12 years

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