



MAISON  
**Albert Brenot**

DEPUIS 1849



*This famous village of the Côte de Nuits is characterized by the importance of its Grands Crus and the surface of the vineyard (600 Ha of vineyards). Gevrey-Chambertin is associated with a high aging potential. The village produces only red wine and we produce 2 different wines (separation of each parcel in order to keep the real origin of the soil).*



Pinot noir



Manual harvest-picking.  
The fermentation is done in open vats before pressing



18 months of maturation in oak barrels



The soil of this parcel aged of a little more 50 years is based on limestone with a high proportion of clay-marls.

## TASTING

Its «robe» is characterised by its deep garnet hue color. The aromatic expression of its nose is very revealing of the great village of the Côte de Nuits. The animal notes are balanced with the finesse of this wine. It opens quickly on rich melted tannins, a very ripe fruit, spices and a background of liquorice.



To keep 10-15 years.  
Temperature of service: 16°C



Young: some grilled red meat, poultry, pork or veal. After a few years, you can pair it with meat with mushrooms, duck sauce, game birds and marinated dishes.