



ROUX PÈRE & FILS

GRANDS VINS DE BOURGOGNE

GEVREY-CHAMBERTIN

APPELLATION D'ORIGINE CONTRÔLÉE

VIEILLES VIGNES

Gevrey-Chambertin is the largest appellation in Burgundy's Côte de Nuits. Fermented in stainless steel and French oak barrels, this wine is then aged in barrel for 15 to 18 months. The well-structured wine has velvety tannins and is delicate on the palate. It is aromatic with notes of strawberry, mulberry, violet and rose, with more complex fragrances like licorice and leather developing with age.



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