



MANUEL OLIVIER GEVREY CHAMBERTIN

Manuel OLIVIER - Burgundy, was borned in a family of farmers, and followed an unusual professional way. In 1990, he began to grow a few acres of vineyards and red fruits.

Today, Manuel is a wine specialist, he grows grapes on a 11 ha area in the Hautes-Côtes de Nuits, Côte de Nuits and Côte de Beaune. At 38 years old, he is one of the "new generation" winegrowers, and rewarded by many medals.

MATURING

The wine has remained 18 months in contact with fine lees in oak casks (30% of new barrels, 30% of 1-yearold barrels, 30% of over-3-year-old barrels). Barrels benefit from a 36-month drying process, the oak comes from the Allier and the Vosges forests. Light, slow and long toasting process in wood depth.

FERMENTATION

Maceration at a low temperature during one week, natural yeast, the wine is kept in vats from 5 to 6 weeks at 30°C. Treading and pumping over made according to the result of the daily tastings.

TASTING NOTES

Nose of black fruits especially blackcurrant with underlying animal and venaison notes. The palate is austere and structured, and ends with a lingering and tannic finish.

FOOD & WINE MATCHING

Strong and tasty dishes (roasted lamb, rib of beef, duck breast), game with old vintages, cow cheese with a lot of character.

TECHNICAL DETAILS

Grape Variety : 100% Pinot Noir.
Vine Age : 30 years.
Yields & Density : 45 hl / ha with 10 000 plants / ha.
Serve : 16 - 18°C.
Cellar : 5 to 15 years

Tel : 603 6258 3530
Fax : 603 6258 5160



winewithdionysus@gmail.com
www.dionysusasia.com



16 Jalan Metro Perdana Barat 12
Sri Edaran Light Kepong
52100 Kuala Lumpur, Malaysia

