

KOSTA BROWNE BURGUNDY SERIES

2020 Gevrey-Chambertin Pinot Noir

Planted in the 1st Century in the Côte de Nuits

The beginning of the 2020 Burgundy harvest marked the earliest start to picking in the last 25 years, and the warmer-than-average temperatures with a lack of precipitation reduced the yield of many crops. Thankfully, the grapes that thrived produced wines with unbelievable freshness, texture, concentration, and vibrant acidity.

Gevrey-Chambertin is located in the far northeast of Burgundy, about 15 km south of Dijon. Originally planted in the 1st century, the hallowed limestone soils in the Côte de Nuits are the source for profoundly structured and enchanting wines. Ancient folklore suggests this region was named after the vintner who planted its first vines—Bertin. Known to many as the "king" of Burgundy, many have taken an interest in this wine, but none more notably than Emperor Napoleon Bonaparte, who brought much acclaim to this vineyard in the 1800s.

This stunning Pinot Noir was aged in 30% new French oak and leads with dark fruit, leather, and blackberry aromas, while mineral underpinnings and smooth tannins punctuate the full-bodied palate.



30% new French Oak



pH 3.45



TA 5.77 g/L

Fact of Note: In 1847, Gevrey was the first to change its name to reflect its most prestigious local vineyard—Le Chambertin. This movement expanded throughout the Côte d'Or with a total of 11 villages today.

TECHNICAL DETAILS

FERMENTATION 30% new French oak

ALCOHOL 13.2%

pH 3.45

TA 5.77 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

TASTING NOTES

NOSE Emanating ripe, concentrated red and black fruit, leather, and a touch of clove.

MOUTH Mineral underpinnings and smooth tannins punctuate this full-bodied palate, with black currant and vanilla bean notes.