

Domaine Henri Rebourseau Gevrey Chambertin red 2023



Product price:

€330.00

Product features:

Area: BURGUNDY

Winemaker: Henri Rebourseau

Vintage: 2023

Appellation: Gevrey-Chambertin

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 88-90/100

Cépage dominant: pinot noir

Alcool: 13

Product short description:

A Gevrey-Chambertin full of softness, particularly successful in this superb vintage 2023. One can even start tasting it as soon as it is released from the cellars of the domaine, at the end of 2025.

Product description:

PRESENTATION OF DOMAINE HENRI REBOURSEAU
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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Robert Parker's Wine Advocate (William Kelley, Jan. 2025) : **88-90/100**. *The 2023 Gevrey-Chambertin Village offers up aromas of sweet red fruits, vine smoke and*

toasty oak, followed by a medium-bodied, fleshy and melting palate that's soft and supple.

Technical sheet written by the domaine :

“At the foot of this village, in the vineyard of the clos, the sweet bilberry and juicy cherry ripen.”

Surface area: 0.16 ha,

Average age of the vines: 59 years

Average yield: 27 hl/ha

THE CLIMATE

The monks of Langres long owned this vineyard. The name of the lieu-dit “en La survie” or “survie,” now “Sylvie,” can be found in a terrier from 1744. Located in the middle part of the alluvial cone, this climate has received very favorable clay-limestone colluvium for vine cultivation. It is indeed a parcel that may have been planted as early as the Gallo-Roman period. Its soil is often rich and deep.

CHARACTER

Sylvie produces a Gevrey-Chambertin with a garnet robe that has a dark carmine hue, sometimes black cherry. Pronounced aromas of red fruits evoke bigarreau cherry.

THE PARCEL

The parcel of the domaine is located at the extreme south of the climate. Protected from the north by a small orchard, its rows oriented to the south ensure vigorous ripening.