



DOMAINE PONSOT

GEVREY-CHAMBERTIN

“CUVÉE DE L'ABEILLE”

Gevrey-Chambertin “Cuvée de l'Abeille” comes from vines replanted in 2014 in the locality known as “Les Epointures”, and already displays all the characteristics of its appellation: a ruby colour with purple highlights, an intense nose of cherry, blackberry, violet and rose, and a full, structured palate with velvety tannins.



Brand:	Domaine Ponsot
Region:	Burgundy
Country:	France
Variety:	Pinot Noir
Color:	Red
Vine Age:	10 years old
Soil:	Alluvial soil, clay-limestone
Surface Area:	0.51 ha
Average Production:	2500 bottles
Viticulture:	Sustainable agriculture, Guyot pruning
Vinification:	Grapes destemmed and fermented in temperature-controlled wooden vats. Native yeasts.
Harvest:	Hand-picked, sorting in the vineyard
Maturation:	14 months in French oak barrels. No new barrels. Average age of barrels: 20 years
Size:	750ml