

# BOURGOGNE 勃艮第



Nez de cerises noires. Robe rubis foncé. L'attaque est nette, la bouche d'une amplitude étonnante. Le sol argileux donne corps et fermeté à ce vin et lui confère une affinité particulière avec les gibiers. Les tanins très présents se fonderont avec l'âge. Napoléon avide de conquêtes ne l'était pas moins de Gevrey-Chambertin. Ou, peut-être est-ce bien ce vin qui lui donna ses envies de conquête ?

盖芙瑞-香柏坛地区典型的黑樱桃香味。色泽均匀的深红宝石色。口感紧实，葡萄园的粘土吸收了古老的矿床营养，使得这款酒紧实刚毅，也赋予了它无与伦比的亲和力，使它成为很多品酒家在勃艮第地区追逐的对象。

单宁随着年龄的增长逐渐成熟，带着盖芙瑞-香柏坛庄园独特的芳香甘美。这款酒是拿破仑特别喜欢的，他品过的次数与他征战的次数一样多。又或者，是这款酒赋予了他征服的欲望？

Nose of black berries, typical of Gevrey-Chambertin wines in their youth. Dark ruby robe of an unusual depth and density. The attack is clear, stunningly wide in mouth. The calcareous soil, fairly rich in fossils, gives this wine body and firmness. Both particularities are sought in Burgundy and confer the wine a special pairing with game. The tannin, very present, will melt during ageing, bringing the suavity and the velvet of these vintage wines. Napoleon was keen on conquests as well as on Gevrey-Chambertin, one of his favourite wines. Or maybe it was this wine that urged him to conquer the world.

## GEVREY-CHAMBERTIN DPH Patrick Hudelot

### 盖芙瑞-香柏坛 派崔克-余得乐 酒侯

原产地命名 - Appellation

盖芙瑞-香柏坛AOC。 城堡原装。红酒  
Gevrey-Chambertin AOC. Bottled at the property. Red wine

地理位置 - Location

位于盖芙瑞-香柏坛镇心脏位置的庄园，这是勃艮第地区不常见的。这一小块环绕屋舍的土地一直为培养最好的葡萄所保留。（自然保护促成了这里特殊的小气候环境）

This vineyard is in a parcel right in the middle of the Gevrey-Chambertin village, a quite rare situation in Burgundy. This area (microclimate), surrounded with houses, has always been preserved because of its excellent grapes

葡萄原料 - Vine

黑皮诺。葡萄树平均树龄30至90年。树龄悠久  
Pinot noir, average age between 30 and 90 years (very old vines)

土壤 - Soil

石灰质粘土。出产勃艮第优质葡萄的典型土壤  
Calcareous clay soil, classical soil type for great Burgundy wines

葡萄园 - Vine growing

葡萄按季节栽培  
Reasoned growth method

年份 - Vintages available to buy

2008 13度 13°



发酵 - Vinification

葡萄被二次提取后刮皮，在发放式木桶与酵母的帮助下自然发酵。长期浸渍与捕酿工艺。（以便更好地提取单宁）  
The grapes are sorted twice and scratched. Natural fermentation thanks to native yeasts in open oak tanks. Long fermentation with frequent treading

熟成 - Maturation

六成新的法国橡木桶酿制12个月  
12 months in French oak barrels, of which 60% are new

in the Mood for Wines 杯酒人生 A cœur et à vins