

# 2020 KOSTA BROWNE GEVREY-CHAMBERTIN PINOT NOIR

## Key Accolades

v20 93 Pts., *James Suckling*.

## 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.

**SRP: \$130**

## Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 09092 3
Appellation: Gevrey-Chambertin	Fermentation: 30% new French oak
Inaugural Vintage: 2020	pH: 3.45      TA : 5.77 g/L
Format Available: 750 mL	Alcohol: 13.2%

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.

