

## 2012 JANE EYRE GEVREY-CHAMBERTIN

### Review Summary



**92 pts** “Fresh black cherries and spice with savory hints of herbs and tar. Sweet and herbal with some savoriness. Quite tight and youthful with a hint of cola, some tannic grip and a touch of rhubarb, as well as cherries, plums and cinnamon. Very savory but it has some elegance and opens up nicely after a few hours.”

**Jamie Goode, Wineanorak.com**  
January 5, 2015

★★★★★**1/2** “In a practice rarely seen in Australia, the grapes were vinified before Jane Eyre bought the juice (rather than fermenting the grapes herself) and the oak maturation, malolactic fermentation and blending was done by Eyre. It’s bursting with flavor – violets and earth, with bubble-gum characters to the strawberry and red fruits – but shows restraint, with structured, mineral tannins driving its lovely length.”

**Ben Thomas, WyndhamWeekly.com.au**  
April 22, 2014

**Exceptional** “Wild spice notes with deep and dramatic flavors of earth and racy dark berries. Still an infant, needs a decade or more.”

**Dan Berger, Dan Berger’s Vintage Experiences**  
June 4, 2015

“2012 Jane Eyre Gevrey-Chambertin is an impressive debut into this northern outpost of prime Côte de Nuits terroir. The nose has mid-cherry aromas and slightly meaty, wild savory characters and some trademark earthy Gevrey notes. Acidity drives a sappy, smooth and even palate with glossy tannins, smooth glycerol through the middle and impressive balance.”

**Nick Stock, Australian Gourmet Traveller WINE**  
June/July 2014