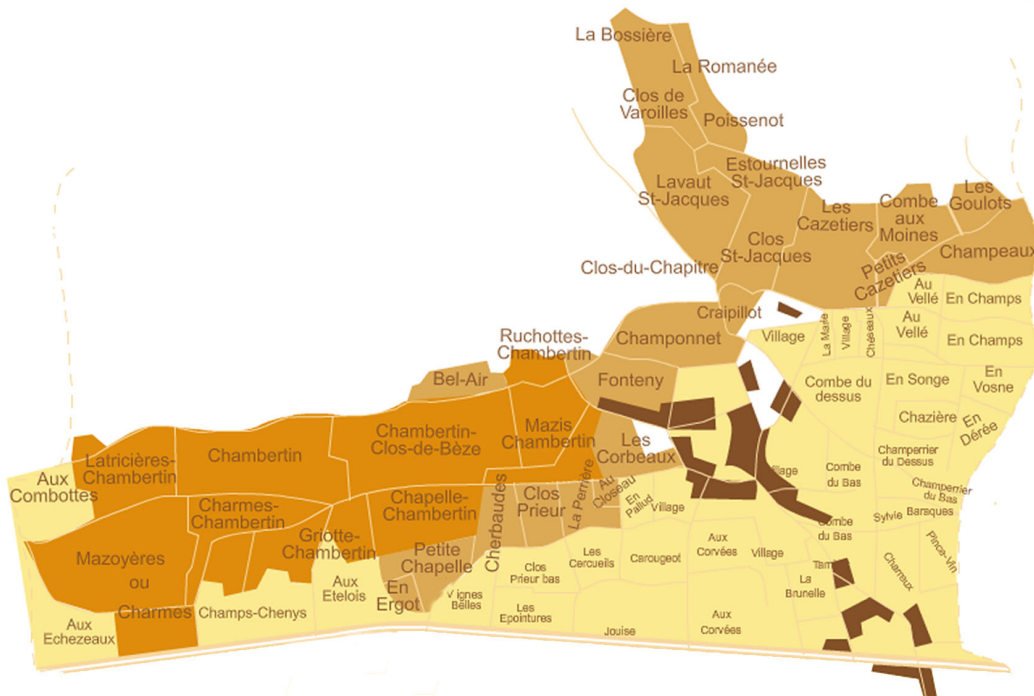


CHAMBERTIN

Côte de Nuits
Grand Cru
Red
100% Pinot Noir grapes



Vineyards situation

Gevrey Chambertin is the most northern of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus.

Half of the Premiers Crus surrounds the Grands Crus (near Morey) ; the other half faces the north (near La Combe de Lavaux), with calcareous and clayey soils.

Characteristics

The origin of "Chambertin" comes from one of the owners whose name was Bertin and who had the idea to plant vineyards close to the "climat" used by monks. "Chambertin" comes from "Champ de Bertin"

The Chambertin vineyard is situated on a chalky soil in the depth and clayey at the surface, which makes the wine both powerful and round.

Wine making

This wine is fermented in vats for 3-4 weeks and aged 18-20 months in oak barrels.

Winemaker's comments / Gastronomy

In its youth the Chambertin has a very coloured robe (garnet red), which becomes crimson, copper, when ageing. Meaty, strong, full of tannins, generous with liquorice and undergrowth aromas. It takes a long time to get opened and needs several years to find its identity.

It will perfectly match game and mushrooms.

Preservation

This wine is excellent to be kept, it will be possible to keep it during 20 years, or more following the vintages, in perfect conditions of moisture and temperature.