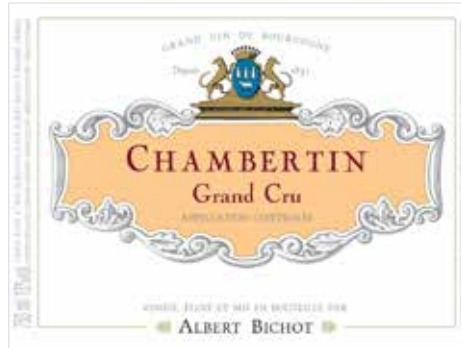


# CHAMBERTIN GRAND CRU



**Côte de Nuits**

**100 % Pinot Noir**

**AOC Grand Cru**

**The vineyard:**

Brown limestone soil

**Vinification:**

Handpicked  
 Temperature-controlled conical oak vats  
 Vatting: 3 weeks on average

**Ageing:**

Oak barrels 100%  
 70 % new oak  
 14 to 18 months

*Chambertin got its name in the 13th century. It is said that a winemaker named Bertin had planted his field with the same grape variety as his neighbour from Le Clos de Bèze. The wines were perfect and their owner named those vines “Champ de Bertin” (Bertin’s field), which later became Chambertin. After that, this appellation, which was Napoleon’s favourite, became so renowned that the village of Gevrey became Gevrey-Chambertin.*

**Tasting notes**

The nose is elegant, racy and complex and develops notes of green tea, cigar, prunes, dates and rosemary. Rich, full-bodied and powerful, this wine is balanced and velvety. The finish is long and aromatic.

**Food/wine pairing**

This wine is a great match for red meats, large game and aged full-flavoured cheeses.

**Serving and cellaring**

Serve between 16°C and 17°C (60°F - 63°F).  
 May be enjoyed now or laid down for 7 to 10 years or more.

