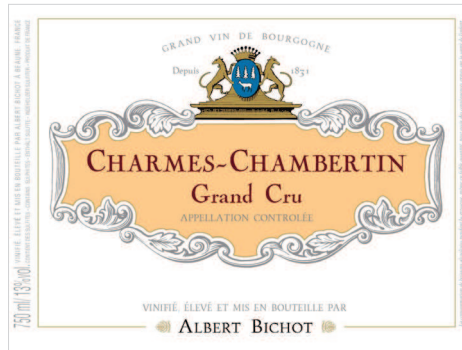


# CHARMES-CHAMBERTIN GRAND CRU



## Côte de Nuits

## 100 % Pinot Noir

## AOC Grand Cru

### The vineyard:

Calcareous clay soil with silt and a great deal of scree gravel in the upper part

### Vinification:

Temperature-controlled conical oak vats  
20 to 28 days

### Ageing:

100 % oak barrels  
50 % new oak  
14 to 16 months

*The production areas of the Charmes-Chambertin and Mazoyères-Chambertin appellations are the same but Charmes-Chambertin is usually used. This Grand Cru's vineyards are planted in the commune of Gevrey-Chambertin.*

## Tasting notes

Our Charmes-Chambertin Grand Cru features aromas of raspberry, redcurrant and violet. A few years in the cellar will allow these initial aromas to acquire more animal and spicy notes, while maintaining remarkable freshness. The palate is a skilful blend of power, elegance and voluptuousness.

## Food/wine pairing

Ideal with red meats, big game, and ripe or full-flavoured cheeses.

## Serving and cellaring

Serve between 16° and 17°C. (60°F - 63°F)

This wine can be laid down during 10 to 20 years or more in a cellar.

