



Mazis-Chambertin, Charmes-Chambertin,
Chambertin, Griotte-Chambertin,
Chambertin-Clos de Bèze, Latricières-Chambertin,
Ruchottes-Chambertin, Chapelle-Chambertin,
Mazoyères-Chambertin



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Grands Crus of the Côte de Nuits region (Côte-d'Or).

The defined area of the appellations CHARMES-CHAMBERTIN and MAZOYÈRES-CHAMBERTIN is the same, but the appellation CHARMES-CHAMBERTIN is the one normally employed.

Producing commune: **Gevrey-Chambertin**.

On the label, the words *Grand Cru* must appear immediately below the name of each of these appellations in characters of exactly the same size.

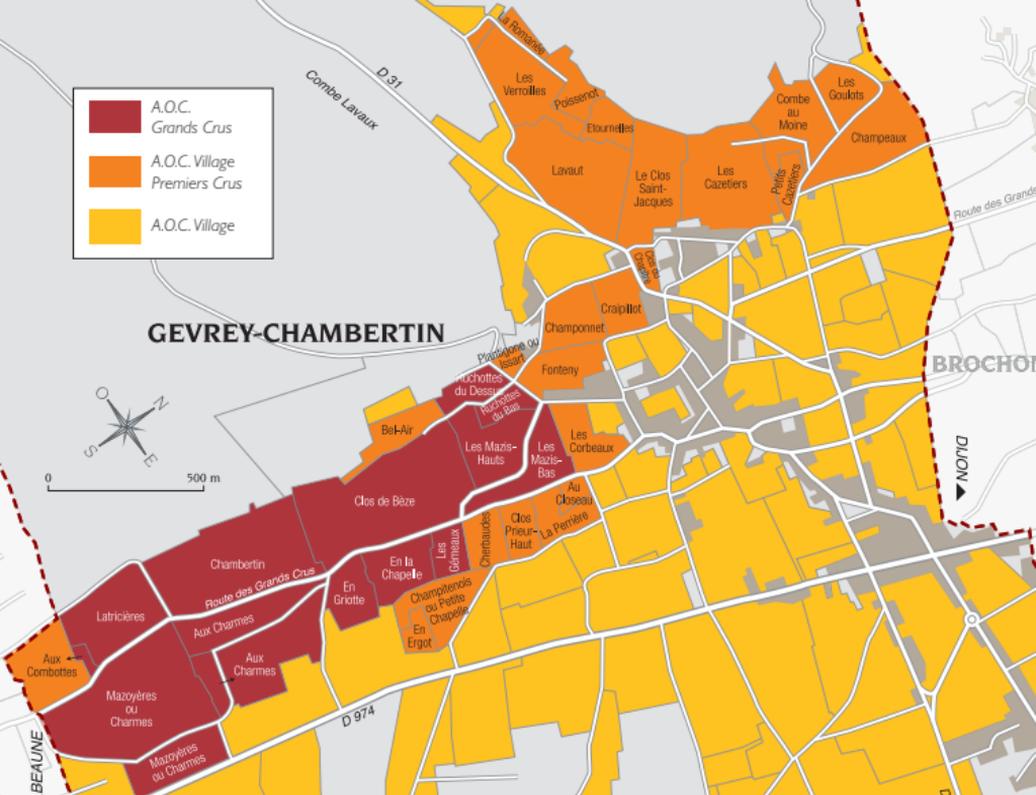
TASTING NOTES

Vivid coloration ranging from deep ruby to black-cherry. Their aromas suggest strawberry, blackcurrant, and gooseberry as well as fruit pits, liquorice, and spices. Violet, moss and underbrush are also likely to be present. On the palate, power, opulence and elegance unite to make a full and complex body, full of sap and voluptuousness textured. Keeping potential is 10 years minimum. Although these sumptuous *Grands Crus* share a family resemblance, each has its own distinctive nuances.

SERVING SUGGESTIONS

The *Grands Crus* of Gevrey-Chambertin are iconic *Pinot Noir* wines; powerful, virile, complex and intense. They demand equally complex, high-toned dishes to keep the pairing in balance. Feathered game (grilled or, better still, in wine sauce) will, of course, be a worthy companion. The power of the wine's tannins will withstand the shock of contrasting textures while its aromatic complexity and above all its opulence will bring out the differences. Roast lamb in gravy, chicken in red wine sauce, glazed poultry, and rib steak will also benefit from the match, not forgetting soft-centred cheeses which will get strong support from the wine's power and aromatic persistence.

Serving temperature: 12 to 14°C for young wines,
14 to 16°C for older wines.



LOCATION

Gevrey-Chambertin lies alongside the *Route des Grands Crus* at the northern end of the *Côte* which runs from North to South between the Combes of Lavaux at one end and Morey-Saint-Denis at the other. It can be likened to a Cinemascope screen, facing east, at altitudes between 240 and 280 meters.

The Clos de Bèze first appears in the history of the *Côte de Nuits* in the year 640 AD as a monastic property. In 1219 it passed to the canons of Langres, who retained ownership until the French Revolution (1789). The name Chambertin has been used since the 13th century and once shared imperial approval with Clos de Bèze - Napoleon would drink nothing else. Its boundaries have not changed since the Middle Ages. In recognition of their similarity, the 7 *Climats* adjoining those of Chambertin and Clos de Bèze attach the name Chambertin to their own names (except in the case of Clos de Bèze where the name Chambertin comes first). *Grand Cru* status was officially granted on 31 July 1937.

SOILS

This hill-slope lies on hard rocks. On the upper portion are brown soils, partly alluvial, partly scree, and some tens of centimetres deep. Lower down are clay-limestone soils in varying proportions. Up-slope, the rocks are of bathonien origin, lower down the marls and limestones belong to the Jurassic (Bajocian) and numerous marine fossils are to be found on the surface, recalling the sea which covered this area some 150 million years ago.

COLOUR(S) AND GRAPE VARIETY(IES)

Red wines only - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

CHAMBERTIN:	13.62 ha.
CHAMBERTIN-CLOS DE BEZE:	14.67 ha.
CHAPELLE-CHAMBERTIN:	5.48 ha.
CHARMES-CHAMBERTIN:	28.43 ha.
GRIOTTE-CHAMBERTIN:	2.65 ha.
LATRICIÈRES-CHAMBERTIN:	7.31 ha.
MAZIS-CHAMBERTIN:	8.27 ha.
RUCHOTTES-CHAMBERTIN:	3.25 ha.
MAZOYERES-CHAMBERTIN:	1.82 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

468 hl.	(67,244 bottles)
506 hl.	(67,298 bottles)
176 hl.	(23,408 bottles)
1,076 hl.	(143,108 bottles)
101 hl.	(13,433 bottles)
259 hl.	(34,447 bottles)
309 hl.	(41,097 bottles)
112 hl.	(14,896 bottles)
73 hl.	(9,709 bottles)

*In 2011 **5 years average, 2007-2011