



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



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellations 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.

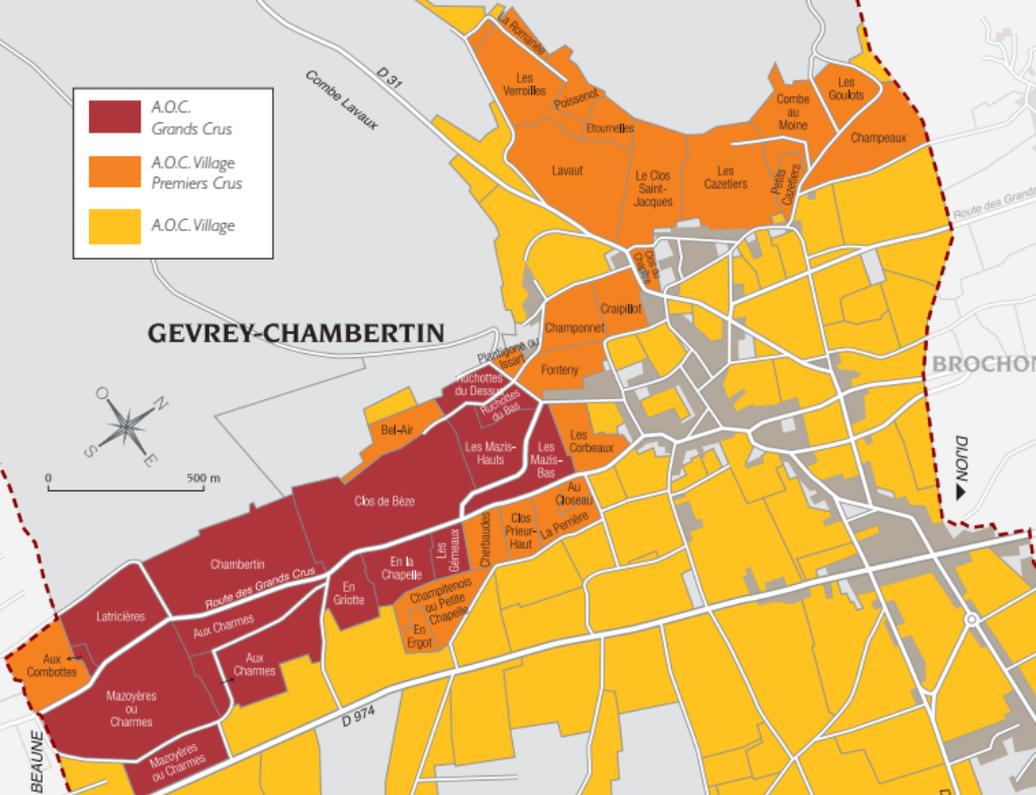
## TASTING NOTES

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)

Reds only - *Pinot Noir*.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

<b>CHAMBERTIN:</b>	<b>13.19 ha.</b>
<b>CHAMBERTIN-CLOS DE BEZE:</b>	<b>14.53 ha.</b>
<b>CHAPELLE-CHAMBERTIN:</b>	<b>5.48 ha.</b>
<b>CHARMES-CHAMBERTIN:</b>	<b>27.54 ha.</b>
<b>GRIOTTE-CHAMBERTIN:</b>	<b>2.64 ha.</b>
<b>LATRICIÈRES-CHAMBERTIN:</b>	<b>6.80 ha.</b>
<b>MAZIS-CHAMBERTIN:</b>	<b>8.65 ha.</b>
<b>MAZOYERES-CHAMBERTIN:</b>	<b>3.02 ha.</b>
<b>RUCHOTTES-CHAMBERTIN:</b>	<b>3.12 ha.</b>

### Average annual yield\*\*:

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

<b>444 hl.</b>	(59,052 bottles)
<b>540 hl.</b>	(71,820 bottles)
<b>188 hl.</b>	(25,004 bottles)
<b>1,106 hl.</b>	(147,098 bottles)
<b>105 hl.</b>	(13,965 bottles)
<b>258 hl.</b>	(34,314 bottles)
<b>346 hl.</b>	(46,018 bottles)
<b>127 hl.</b>	(16,891 bottles)
<b>125 hl.</b>	(16,625 bottles)

\*In 2018 \*\*5 years average, 2014-2018