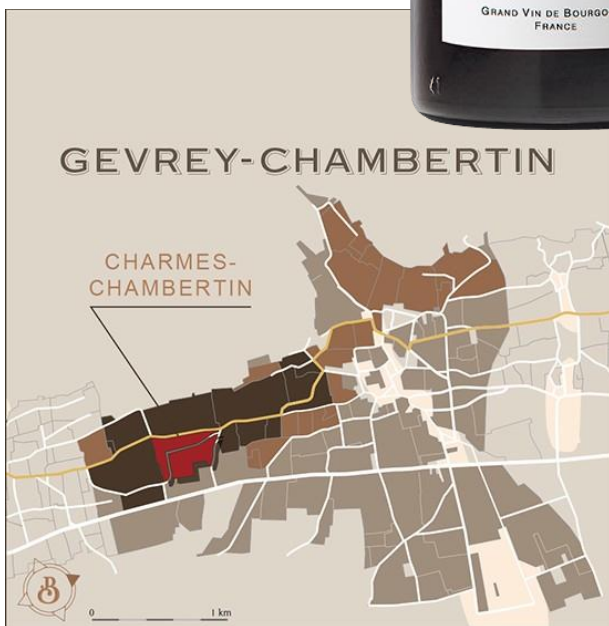


Charmes-Chambertin Grand Cru 2021

The name has prestigious overtones; the location is one of the noblest imaginable. The very least one can say is that Gevrey-Chambertin is where the Grands Crus of the Burgundy Côte really begin ...

TASTING NOTES

With its pretty ruby colour, this wine reveals aromas of raspberry, blackcurrant, liquorice and a hint of leather. A well-balanced, dense wine with freshness and luscious fruit.



ORIGIN

Gevrey-Chambertin is a large village located at the northern extremity of the Côte de Nuits. It boasts one of the largest surface areas under vine with no less than 330 hectares under production. There are no fewer than 55 different parcels here. The Grand Cru terroirs begin south of the village where the eastern exposure is ideal, allowing the vines to benefit from the rising sun.

No fewer than 9 Grands Crus originate here, including Charmes-Chambertin (22.50 ha) and Mazoyères-Chambertin (18.50 ha), which can be grouped together under the name of Charmes-Chambertin. This climat goes down in part to the national road 74. Its location is exceptional on the coast because it has so far had a stony soil, not very thick, with a very high rate of active limestone, therefore very favorable to a wine of great finesse.

Charmes refers to the presence of trees in this lieu-dit. Charme (hornbeam) is a standard tree yielding excellent firewood, but it was also very much sought after by the wheelwrights, because it resisted rubbing and pressure.

VITICULTURE

Grape variety: pinot noir

Soils: limestone and marly pebbles, not very thick.

Orientation: East

Surface area under vine: 0.25 ha

Pruning: Guyot system

Yield: 40 hL/ha

Average age of the vines: 39 years old.

VINIFICATION

Harvest date: 23 September 2021.

The grapes were handpicked. They were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 24 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap.

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AGEING

Maturation: aged on the lees for 13 months with no racking using 33% of new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

BOTTLING

Bottling: by gravity in December 2022, after lenticular filtration.

Number of bottles: 1,368.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: 10 years and more.



JEAN-CLAUDE BOISSET