



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Brown limestone soil

## PRESENTATION

The name Chambertin has been in use since the 13th century. History has it that a winegrower named Bertin planted the same variety of grapes in his field as his illustrious neighbour who owned the Clos de Bèze vineyard. The wines were perfect and the owner called his vineyard "Le Champ de Bertin" (Bertin's Field), which later became "Chambertin". Since then, this appellation, which was Napoleon's favourite, gained such fame that the village of Gevrey came to be known as Gevrey-Chambertin.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.  
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.  
Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

## TASTING

This wine expresses the exceptional character of a grand terroir combined with that of a noble grape variety. The nose is intense and classy, combining notes of red and black fruit with subtle hints of green tea, tobacco, dried fruit (prune, date) which will evolve toward more complex scents (spices, forest undergrowth, leather...) over time. Rich, full bodied and powerful on the palate, with an extremely long, velvety finish.

## SERVING

Serve at 16-17°C (60-62°F).  
Long aging potential: 7 to 10 years and more.

## FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)  
Medium to mature cheeses  
Recipe suggestion: beef tenderloin served with a red wine reduction

