



THE VINTAGE

2018 in an early ripening vintage. We began the harvests on the 27th of August in Mercurey. 2018 is a very classic vintage that can be enjoyed in its youth and is already drinking beautifully. In the Côte de Nuits, our red wines are rich and warm, quite similar to the 2009s. These are ripe, sunny and well-structured wines with powerful aromas of ripe black fruits. Their seductive characters make them comparable to the 2017 and 2011 vintages.



APELLATION DESCRIPTION

This charming Grand Cru is situated on the most northern part of the hillside, in the commune of Gevrey-Chambertin. The production areas for the Charmes-Chambertin and Mazoyères-Chambertin appellations are the same and it is the Charmes-Chambertin appellation that is usually specified.

Exposition : East

Soil : Brown soils with around 40% clay content, lava and iron.

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 81a 23 ca [2 Acres]

Years the vines were planted : 1925, 1930, 1959, 1999



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Charmes-Chambertin reveals an attractive deep ruby red hue and rich nose disclosing a variety of small red fruits, spice and flowers. This indulgent yet very elegant wine offers silky smooth tannins although it requires a few years in the bottle before it reaches its full potential.

Serve with : Game stew, rabbit terrine, mature cheeses

Serve at : 16°C

Cellaring Potential : 10 to 25 years