



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



#### APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

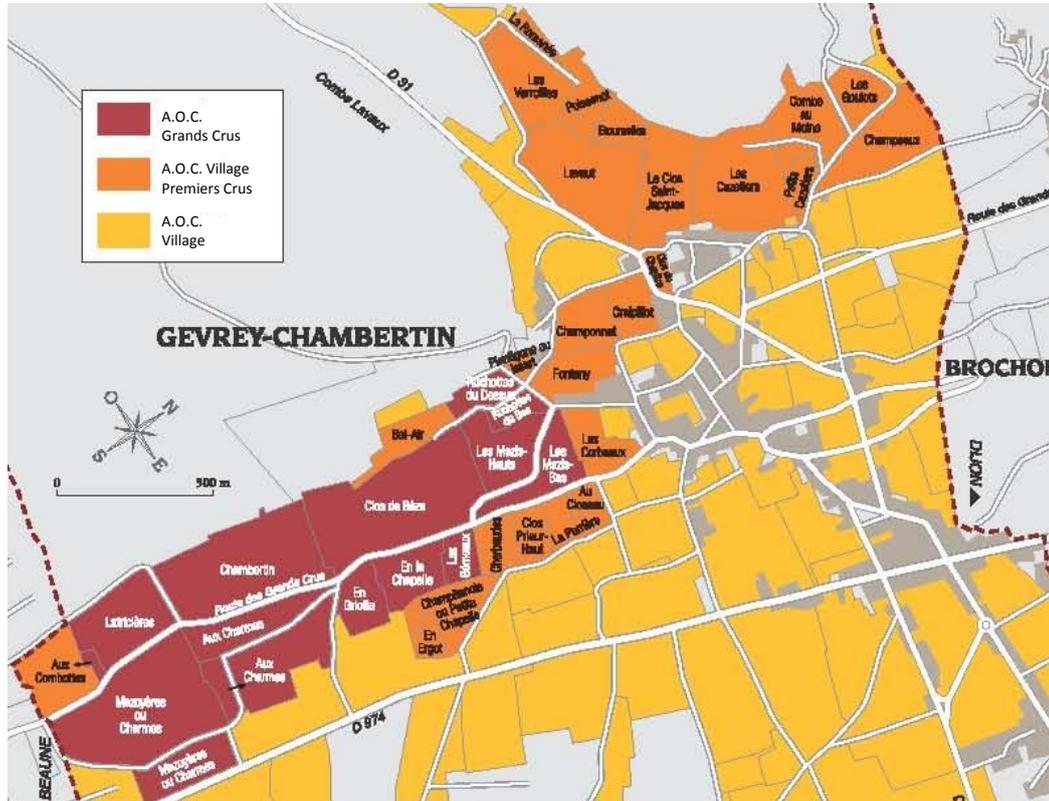
**Grand Cru appellations** in the Côte de Nuits, in Côte-d'Or.  
The production areas for the CHARMES-CHAMBERTIN and MAZOYÈRES-CHAMBERTIN appellations are the same, but it is usually the CHARMES CHAMBERTIN appellation that is displayed.  
Commune producing wine: **Gevrey-Chambertin**.  
On the label, the words GRAND CRU must appear immediately below the name of each of these appellations in letters of exactly the same size.

#### STYLE OF THE WINES

The red wines have a lively colour that ranges from dark ruby to black cherry. Their aromas recall raspberries, blackcurrants and redcurrants, with notes of fruit kernels, liquorice and spices. Other aromas can also be present such as roses, violets, moss and undergrowth. On the palate, power, opulence and elegance combine to create full-bodied, complex, vigorous wines, with voluptuous substance, enabling them to age for at least 10 years. While these sumptuous Grands Crus have something of a family resemblance, there are nuances that set them apart.

#### THE SOMMELIER'S RECOMMENDATIONS

**Reds:** representatives of the great Pinot Noir wines, the Gevrey-Chambertin Grands Crus are powerful, virile, complex and intense, and need to be accompanied by equally noble, complex dishes, so that the combination is balanced. Furred game would be an excellent choice, and can be served grilled or, better still, in a wine sauce. The powerful tannins can stand up to the contrasting textures; the wine's aromatic complexity and above all its richness making this a superb combination. Lamb in a sauce, coq au vin naturally, roasted poultry or rib of beef are also good companions, not forgetting washed-rind cheeses, which make a fine match for its power and aromatic length.  
Serving temperatures:           12 to 14°C for fairly young wines,  
  15 to 16°C for more mature wines.



## LOCATION

East facing, the main slope, along the Grand Cru road, goes from Gevrey-Chambertin to Morey-Saint-Denis between the Combe de Lavaux and the Combe de Morey. A Cinemascope view at an altitude of 240/280 metres, oriented towards the east. This is the northernmost part of the Grand Cru belt.

The existence of Clos de Bèze, in the Côte de Nuits, was first recorded in 640. It remained the property of the Burgundian Abbey until 1219 when it was taken over by the Canons of Langres until 1789. Chambertin shares the imperial crown with Clos de Bèze: it has been known by this name since the 13th century. The boundaries have remained unchanged. It is claimed to be the only wine that Napoleon would drink. These two *Climats* are the oldest and most respected, the seven closest (Charmes and Mazoyères being partly merged) have an obvious resemblance, and received recognition as Grands Crus on 31 July 1937. However, "Chambertin" follows all of their names, whereas it precedes Clos de Bèze.

## TERROIRS

The long hillside sits on a base of solid rock with a foot or two of brown earth, formed from alluvial deposits and gravelly scree on the upper parts, and limestone with varying amounts of clay on the slopes. Geological stages: Bathonian in the upper parts, and then Bajocian (Jurassic) marl and crinoidal limestone. There are numerous fossils near the surface, a reminder that 150 million years ago the area was under the sea.

## COLOUR(S) AND GRAPE(S)

Exclusively **red** wines, made from the **Pinot Noir** grape.

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m <sup>2</sup> = 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
MAZOYÈRES-CHAMBERTIN:	1.82 ha

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles	
468 hl (62,244 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-year-average 2007-2011