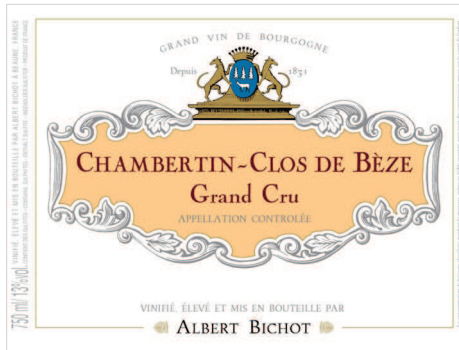


# CHAMBERTIN-CLOS DE BÈZE GRAND CRU



## Côte de Nuits

## 100 % Pinot Noir

## AOC Grand Cru

### The vineyard:

Brown clay soil  
with gravel scree

### Vinification:

Temperature-controlled conical oak vats  
20 to 28 days

### Ageing:

100 % in oak barrels  
50 % new oak  
14 to 16 months

*Clos de Bèze is located at the southern end of Gevrey-Chambertin on the famous "route des Grands Crus". Formerly the property of the monks of the Bèze Abbey, this vineyard is located on the hillside's moderate slope and benefits from full eastern exposure. Its prestigious neighbours are Mazis-Chambertin to the north and the Chambertins to the south.*

## Tasting notes

The nose offers a complex palette of red fruit and floral aromas enhanced by a delicate touch of oak, which blends nicely with the fruit. Classy and distinguished, this wine features remarkable roundness and a fine, delicate base.

## Food/wine pairing

Ideal with red meats, big game and ripe or full-flavoured cheeses.

## Serving and cellaring

Serve at 16°C. (61°F)

This wine may be laid down for 10 years or more.

