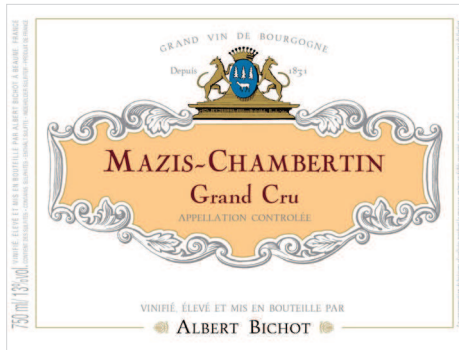


## MAZIS-CHAMBERTIN GRAND CRU



### Côte de Nuits

### 100 % Pinot Noir

### AOC Grand Cru

#### The vineyard:

Brown soil with silt and gravelly scree at the top and clayey limestone on the slope

#### Vinification:

Temperature-controlled conical oak vats  
 20 to 28 days

#### Ageing:

100 % oak barrels  
 70 % new oak  
 14 to 16 months

*Mazis-Chambertin is located in the commune of Gevrey-Chambertin, between Chambertin-Clos de Bèze and Ruchottes-Chambertin. The east-facing vines are planted on the long hillside with hard limestone bedrock. The name "Mazis" refers to a hamlet once located here that disappeared during the Middle Ages.*

### Tasting notes

On the nose, aromas evocative of black cherry, cocoa and mint. A few years in the cellar will allow these initial aromas to acquire more animal and spicy notes, while maintaining great freshness. The palate is a skilful combination of power, elegance and voluptuousness.

### Food/wine pairing

Pairs well with finely prepared choice cuts of red meat, all types of game, marinades, stews and strong, sophisticated cheeses.

### Serving and cellaring

Serve at 17°C. (62°F)

This wine may be enjoyed now, or laid down for 10 to 20 years or more.

