



# Chapelle-Chambertin Grand Cru 2011 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Nuits

## Alcohol by volume

13.50%

## Residual Sugar

less than 2 g/l

## pH

3.47

## Total Acidity

6.12 g/l

## Drinking Window

2024 - 2031

## Tasting Guide



## Tasting note printed

21/07/2024

## Winemaker Notes

This is a rich and sumptuous wine with an extraordinary delicacy, elegance and finesse. The silken texture finishes in refined, complex notes of berries, earth and oak.

## Vineyard

Gevrey-Chambertin is the northernmost of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus. Half of the Premiers Crus of Gevrey lie on the Grand Crus east facing slopes; the other half occupy a steep, south-east facing to the north, with careous clay soils. The "Chapelle Chambertin" vineyard is situated on the east facing slope between Latricières Chambertin Grand Cru and Chambertin Clos de Bèze Grand Cru.

## Winemaking

The Louis Jadot Chapelle-Chambertin Grand Cru is vinified in vats for 3 to 4 weeks and then aged in oak barrels for around 18 to 20 months. This wine will certainly improve up to 20 to 25 years if kept in optimal conditions.

## Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took pace in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

## Food match

Grilled and Roasted Red Meats

Lovely with roast duck breast

