



# Chapelle-Chambertin Grand Cru 2013 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Nuits

## Alcohol by volume

13.50%

## Residual Sugar

0.8 g/l

## pH

3.44

## Total Acidity

6.04 g/l

## Drinking Window

2024 - 2030+

## Tasting Guide



## Tasting note printed

23/01/2025

## 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted Red Meats

Lovely with roast duck breast

