



Charmes-Chambertin Grand Cru 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.42

Total Acidity

5.81 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/01/2025

Winemaker Notes

Charmes' is derived from 'chaume' meaning stubble or thatch, indicating its origins as a grain field. Powerful and perfumed with an intense aromatic bouquet reminiscent of blackcurrants.

Vineyard

Gevrey-Chambertin is the most northern 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 slope; the other half occupy a steep, south-east facing slope, with clay soils. The Charmes Chambertin vineyard is situated on the east facing slope next to the Latricières Chambertin Grand Cru.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 18-20 months in oak barrels before bottling.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. 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. Fortunately, tastings suggest that 2013 is a very successful vintage. Once again, experience has made all the difference.

Food match

Grilled and Roasted Red Meats

Feathered Game

