



# 2013 6x75cl

## Winemaker Notes

A great 'climat' on a south-east facing slope that is approaching Grand Cru in quality, it is generous and full-bodied with sumptuous fruit, great complexity, intensity and balance.

## Vineyard

Arguably Gevrey-Chambertin's most prestigious Premier Cru climat, Clos St Jacques is located on southeast-facing slopes with limestone-rich soils. Many argue that Clos St Jacques is of Grand Cru quality as its immediate neighbour is the Grand Cru Les Cazetiers.

## Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 12-15 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. 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

Try with homemade Beef Wellington



### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Nuits

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.51

### Total Acidity

5.72 g/l

### Drinking Window

2024 - 2033

### Tasting Guide



### Tasting note printed

23/11/2024