



Gevrey-Chambertin 1er Cru Clos Saint-Jacques 2013 6x75cl

Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.51

Total Acidity
5.72 g/l

Drinking Window
2024 - 2033

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
21/07/2024

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

