



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

Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.44

Total Acidity
5.84 g/l

Drinking Window
2025 - 2033

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
24/04/2025

Winemaker Notes

Located on the south-east facing slope near Clos Saint Jacques, the Estournelles Saint Jacques vineyard site is an esteemed Premier Cru climat, which also shares similarities with neighbouring Grand Crus sites resulting in rich complexity and depth of flavour.

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 scattered around the perimeter of the Grands Crus, the other half occupy a steep, southeast facing slope to the north, with calcareous clay soils.

Winemaking

Fermentation takes place in vats for three to four weeks and the wine is then aged in oak barrels for 18 to 20 months before bottling. This Premier Cru can be kept for 8 to 20 years, depending on the vintage and the cellaring 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

A good match to Coq au Vin

