



Gevrey-Chambertin 1er Cru Les Cazetiers 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.54

Total Acidity

5.8 g/l

Drinking Window

2024 - 2033

Tasting Guide



Light Medium Full

Tasting note printed

24/02/2025

Winemaker Notes

Louis Jadot Gevrey-Chambertin Les Cazetiers has a deep ruby colour. It shows aromas of red and black berries, spices and liquorice. Its soft and delicate tannins give a silky texture to the wine that is perfectly structured with good length.

Vineyard

The 'Cazetiers' vineyard is situated on that easterly exposed slope, nearly at the same altitude of the Chambertin Grand Cru vineyards, and bordering the Clos Saint Jacques. It is considered to be one of the best Premiers Crus.

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

Grilled and Roasted Red Meats

A good match to Coq au Vin.

