



Griotte-Chambertin Grand Cru 2006 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.56

Total Acidity

5.49 g/l

Drinking Window

2024 - 2036

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

A majestic Grand Cru. Pure and elegant with good weight, concentration and grip with slight aromas of liquorice and red cherries.

Vineyard

Griotte-Chambertin, the smallest of the Gevrey Chambertin Grand Crus at 2.63 ha, does not take its name from a cherry tree as the name might suggest, but rather from its shape, a concave bowl that traps the sun so much in summer that it is like a little grill or "grillotte". The vines are planted on a base of compacted limestone.

Winemaking

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

Vintage

After some challenging growing conditions, the 2006 harvest landed safely. The Ban des Vendages for whites was on the 18th September, and for reds this was on the 20th – although special dispensation was given to certain sites in the Côte de Beaune where there was a degree of rot. Sugar levels across both varieties were acceptable.

Food match

Grilled and Roasted Red Meats

Feathered Game

