



Mazis-Chambertin Grand Cru 2013

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2g/l g/l

pH

3.43

Total Acidity

6.015258 g/l

Drinking Window

2023 - 2033

Tasting Guide



Tasting note printed

23/01/2025

Winemaker Notes

The Mazis-Chambertin often shows a very nice colour. Its aromas represent the full pallet of red and black berries as well as liquorice.

Vineyard

The Gevrey-Chambertin grand crus are located on a soft slope east oriented south of the village. The soil is deep with clay and more limestone on the surface enabling wines to be both powerful and precise. The Mazis-Chambertin vineyard is located next to the Chambertin-Clos-de-Bèze grand cru.

Winemaking

The fermentation takes place in vats between 3 to 4 weeks. The wine is then aged in French oak barrels for 3 to 4 weeks 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. Defying all weather forecasts, she never let up. 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. Fortunately, tastings suggest that 2013 is a very successful vintage. Once again, experience has made all the difference.

Food match

Grilled and Roasted Red Meats

Try with homemade beef wellington

