



Chambertin Clos de Bèze

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There is a village on the Côte de Nuits which boasts, within its vineyards, nine grands crus. It shows you the exceptional terroir of this small town whose name you must surely be familiar with: Gevrey-Chambertin is situated on the slope of the hill, Chambertin Clos-de-Bèze, one of these grands crus, represents such a small surface area, that wine lovers around the world fight for this appellation, conscious of the fact that owning one of these bottles is like possessing a treasure.



Grape Variety

100% Pinot Noir

Tasting Note

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| Colour | A deep red hue, with black tints, reminiscent of black cherry. |
| Nose | The aromas are exceptional, a sure sign of a high degree of concentration. The oak, with a touch of spiciness, blends with aromas of small red and black berries (strawberry, raspberry, blackcurrant), followed by a hint of liquorice. The taster is overwhelmed by so many sensations. |
| Palate | What panache in the mouth! The wine is powerful, rich, elegant, opulent, and the fruit aromas give it a certain youthfulness. The tannin imposes the mark of its terroir (it is certainly a grand cru): it fills your mouth, it fills your head. It overcomes you and carries you away. |
| Ageing | Five to fifteen years, with no problem at all. An exceptional grand cru. |
| Service | ? to 18°C (? to 64°F). Decant it if it's a young vintage. |



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Food Pairing

Traditionally, this is a wine to serve with game, quite strong-flavoured meats and strong-tasting cheeses.