



Charmes Chambertin

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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.

The vineyards of the grands crus are situated at an altitude of between 260 and 320 metres. Their limestone soils contain a good proportion of clayey marl, which makes the wines both powerful and round.□



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Deep ruby-red hue, limpid and brilliant.
Nose	A totally delicate nose, combining small red fruits and a very elegant vanilla oakiness.
Palate	In the mouth, the structure is very attractive, wholly refined, the tannins silky. There is fruit and a pleasant woodiness.
Ageing	Five to fifteen years in the right conditions.
Service	When young, it can be served at between 13 and 14°C (55 and 57°F), whereas when it is more mature, it can be served closer to room temperature, but at no more than 16-17°C (61 to 63°F).

Food Pairing



BOURGOGNE
LOUIS MAX
FONDÉ EN 1859
NUITS-SAINT-GEORGES

Should be matched with fairly strong and elaborate dishes: leg of mutton, boeuf bourguignon, stew, coq au vin, game pâtés. With strong (but not blue) cheeses.