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# Chapelle-Chambertin

## 2023

1 606 bottles  
244 magnums



This grand cru, located on a gently sloping area, is one of the sunniest and earliest-ripening parts of the Gevrey-Chambertin terroir. As a result, this plot often reaches optimal ripeness a few days before the Chambertin climat.

The soil of this terroir is distinguished by a composition of immaculately white limestone scree, offering exceptional permeability and ensuring optimal drainage for the vines. Beneath this layer, a marl-limestone substratum reveals its treasures, with rock outcrops in certain areas, especially at the top of the finage.

This terroir, rich in mineral nuances and sunshine, produces wines of great complexity, with an exceptional blend of aromas.

The wines from this plot are defined by their vibrant, seductive flavour, combining density and volume on the palate.

Harvested, vinified and matured.

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### Tasting notes

This Chapelle-Chambertin presents a spicy blend of plum, cherry, and floral notes. Medium-bodied with rich flavors, it delivers focused power and excellent length. The finish is exceptional, marked by bitter pit fruit and a touch of warmth. Dark raspberry fruit enhances its deep purple hue. White pepper and spice round off this beautiful expression. Best enjoyed from 2033 to 2045.

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2023 will remain an exceptional year, marked by an endless summer and record-breaking temperatures – the hottest ever recorded. Despite these extreme conditions, the vintage stands out for its balance, finesse, and elegance. After a very dry winter, the milder spring allowed for steady growth and uniform

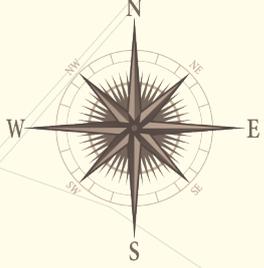
budburst. May and June, alternating between storms and sunshine, encouraged a swift and even flowering. Heavy rains at the end of June met the vines' water needs without causing damage. Veraison, slowed by August drought, resumed with late-August rains and accelerated with early September warmth.

Harvest began on September 11 under ideal conditions, with perfectly ripe grapes picked over ten days. Well-managed yields ensured outstanding quality. A rainy autumn helped recharge groundwater reserves. Despite climate challenges, 2023 offers wines of perfect balance, exceptional finesse, and rare elegance.

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Age of the vines	Area	Grape variety	Alcool
+ de 75 ans	Purchased grapes	100 % pinot noir	13°

# GEVREY- CHAMBERTIN



**Chambertin-  
Clos de Bèze**

**CHAPELLE-  
CHAMBERTIN**

**Griotte-  
Chambertin**

**Chambertin**

**Mazoyères-  
Chambertin**

**Charmes-  
Chambertin**

**Les Seuvrées**

*Bel-air*

*Bel Air*

*Ruchottes-chambertin*

*Isarts*

*Fonteny*

*Les Corbeaux*

*Mazis-chambertin*

*Au Closeau*

*En Pallud*

*Clos Prieur*

*La Perrière*

*Les Cerciels*

*Jonise*

*La Bortie*

*Clos Prieur-bas*

*Les Epoinures*

*Vignes Belles*

*Petite Chapelle*

*En Ergot*

*Le Fourneau*

*Aux Etalois*

*Reniard*

*Roncevie*

*Champs-chenys*

*Larricières-chambertin*

*Aux Combottes*

*Monts Luisants*

*Clos de La Roche*

*Clos de La Roche*

*Clos de La Roche*

*Aux Charmes*

*Clos des Ormes*

*Aux Châteaux*

*Aux Échecsaux*

*Les Bras*

*En Seauvey*

*Les Champs de La Vigne*

*Paquier des Chènes et Fourneau*