

Chambertin-Clos de Bèze

2021

473 bouteilles

62 magnums

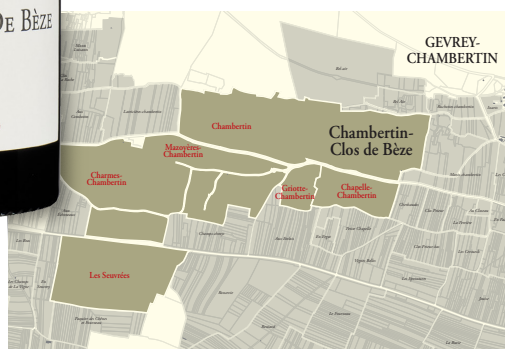


Chambertin Clos de Bèze is regarded as one of the most prestigious and finest grands crus in Burgundy. Its median position on a gently sloping, slightly cool, and windy hillside gives it an inimitable textural quality. At the heart of this land, a deep substratum is delicately layered with limestone scree and silt, deposited over millennia and patiently blended through meticulous centuries-old cultivation. Herein lies the subtle distinction between Clos de Bèze and Chambertin, dictated by the unique composition of Bajocian limestone and marl beds, a dance of mineral elements that evokes a rare geological heritage. Chambertin-Clos de Bèze, perched at an altitude of 270 to 280 metres, features a slightly steeper incline than its neighbouring Chambertin.

These two adjacent terroirs, bathed in light, are positioned mid-slope, swept by northerly winds and shielded from rain-bearing westerly winds. The extreme finesse and aromatic richness, coupled with a distinctly floral bouquet, characterise the wines from this plot.

Tasting notes

A very floral bouquet, featuring ripe yet cool notes of black raspberry, plum, and exotic tea. The velvety, broad-shouldered flavours deliver a highly captivating texture. The finish is remarkably long, balanced, and displays a youthfully austere character.



While the 2021 growing season concludes with a sunny summer, its beginning was marked by two devastating frosts that deeply affected the vines and threatened the upcoming harvest. That year, Burgundy experienced a relatively mild winter. In spring, after significant frosts in early April, the return of

fine weather provided ideal conditions for flowering. A few weeks later, early summer was characterized by heavy rains and persistent humidity. By August, however, dry and radiant weather persisted for three consecutive weeks, promoting optimal fruit ripening. By late September, the grapes reached perfect ripeness, prompting the harvest to begin on September 23rd.

The production from this capricious vintage is exclusive. Evocative, with finesse and elegance, the wines reveal exceptional freshness and present beautiful volume on the palate.

Age of the vines	Area	Grape variety	Alcool
+ 55 years	Purchased grapes	100 % pinot noir	13°

GEVREY- CHAMBERTIN

Chambertin- Clos de Bèze

Chambertin

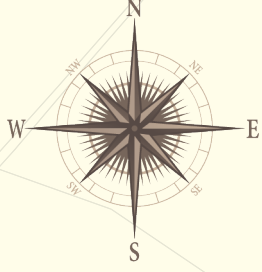
Mazoyères-
Chambertin

Charmes-
Chambertin

Griotte-
Chambertin

Chapelle-
Chambertin

Les Seuvrées



Bel-air

Bel Air

Ruchottes-chambertin

Isaars

Mazis-chambertin

Les Corbeaux

En Pallud

Au Closeau

La Perrière

Les Cercueils

Jouise

La Borie

Cherbaudes

Clos Prieur

Clos Prieur-bas

Les Epoinettes

Petite Chapelle

Vignes Belles

En Ergot

Le Fourneau

Aux Erelais

Reniard

Roncevie

Champs-chenys

Laricrières-chambertin

Aux Combottes

Monts
Luisants

Clos
de La Roche

Les
Genavrières

Clos
de La Roche

Clos
de La Roche

Aux
Charmes

Clos
des Ormes

Aux
Chesaux

Aux
Échezeaux

Les Bras

Les Champs
de La Vigne

En
Seurey

Paquier des Chènes
et Fourneau