
Chambertin-Clos de Bèze

2022

1 807 bouteilles

120 magnums

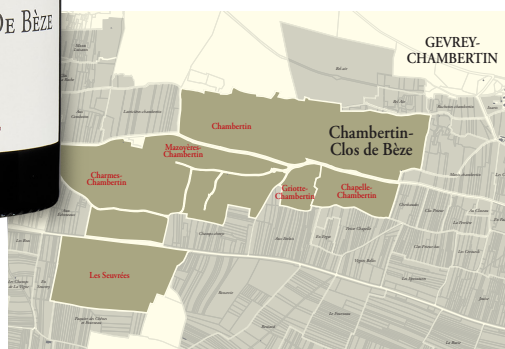


Chambertin Clos de Bèze is regarded as one of the most prestigious and finest grands crus in Burgundy. Its median position on a gently sloping, slightly cool, and windy hillside gives it an inimitable textural quality. At the heart of this land, a deep substratum is delicately layered with limestone 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

This refined and intense wine boasts impressive volume, with radiant, luminous fruit. More full-bodied than Chambertin, it stands out for its perfect harmony and a majestic, captivating presence.



The 2022 harvest, which began on August 31st, took place under summer temperatures. This year, the growing season was marked by striking climatic contrasts. After a rainy autumn and a frigid December, February and March brought unusually mild weather. The spring, bathed in sunshine and drought, was

particularly mild, peaking in May with the highest temperatures in the past fifty years, which encouraged vigorous vine growth. The summer, one of the hottest since 2003, was punctuated by heatwaves in late June, mid-July, and throughout August. Despite the intense heat, the water reserves accumulated over winter ensured a harmonious maturation of the grapes.

The 2022 vintage, though shaped by extreme climatic conditions, yields wines of great finesse and remarkable elegance, offering exquisite freshness and generous 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

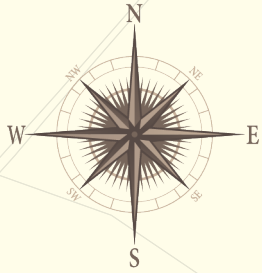
Mazoyères-
Chambertin

Charmes-
Chambertin

Griotte-
Chambertin

Chapelle-
Chambertin

Les Seuvrées



Bel-air

Bel Air

Ruchottes-chambertin

Isaars

Mazis-chambertin

Les Corbeaux

En Pallud

Au Closeau

Clos Prieur

La Perrière

Les Cercueils

Jouise

La Borie

Cherbaudes

Clos Prieur-bas

Les Epoinettes

Petite Chapelle

Vignes Belles

En Ergot

Le Fourneau

Aux Erelais

Reniard

Champs-chenys

Roncevie

Laricrières-chambertin

Aux Combottes

Monts
Luisants

Clos
de La Roche

Clos
de La Roche

Les
Genavrières

Clos
de La Roche

Aux
Charmes

Clos
des Ormes

Aux
Chesaux

Aux
Échezeaux

Les
Bras

En
Seuvey

Les Champs
de La Vigne

Paquier des Chênes
et Fourneau