

Chambertin-Clos de Bèze

2023

2 051 bouteilles

244 magnums

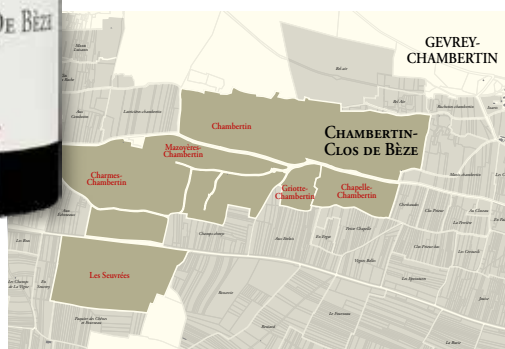


Chambertin Clos de Bèze is regarded as one of the most prestigious and finest grands crus in Burgundy. Its median position on a gently sloping, slightly cool, and windy hillside gives it an inimitable textural quality. At the heart of this land, a deep substratum is delicately layered with limestone 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 wine offers a rich, velvety texture with liqueur-like aromas of cassis, plum, and spice. Broad-shouldered yet elegant, it has firm structure requiring long cellaring. More refined than Chambertin, with deeper color, complex nose, and lush black fruit. Vibrant and aristocratic, it exudes purity and intensity. A superb, long-lived wine, best from 2033-2045.



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

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

Les
Genaotières

Clos
de La Roche

Monts
Luisants

Clos
de La Roche

Aux
Combottes

Clos
de La Roche

Aux
Charmes

Clos
des Ormes

Aux
Chesaux

Aux
Échezeaux

Les
Bras

Les Champs
de La Vigne

En
Seuvey

Paquier des Chênes
et Fourneau

Roncevie

Champs-chenys

Aux Etrelois

En Ergot

Petite Chapelle

Vignes Belles

Le Fourneau

Reniard

Les Epoinitures

Clos Prieur-bas

Cherbaudes

Clos Prieur

La Perrière

Les Cercueils

La Borie

Jouise

En Pallud

Les Corbeaux

Mazis-chambertin

Au Closeau

Bel Air

Rachottes-chambertin

Issarts

Bel-air