

Chambertin-Clos de Bèze

2024

444 bouteilles
74 magnums

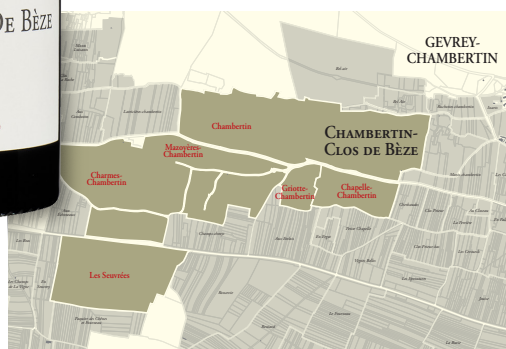


Chambertin Clos de Bèze is regarded as one of the most prestigious and finest grands crus in Burgundy. Its median position on a gently sloping, slightly cool, and windy hillside gives it an inimitable textural quality. At the heart of this land, a deep substratum is delicately layered with limestone 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 broad and harmonious wine combining red fruit, spice and floral notes. The palate is silky, offering volume and precision with freshness. More expansive than Chambertin, it stands out for its velvety texture and persistence. The finish is long and dynamic, marking a complete grand cru. 2036+



The 2024 vintage will be remembered for its particularly challenging weather conditions. A mild, wet winter gave way to an exceptionally rainy spring, followed by a summer punctuated by persistent rainfall. These conditions profoundly impacted the vines' growth cycle, resulting in difficult and irregular flowering, as well as disease pressure of a rarely seen

intensity, dominated by downy mildew.

In this context, yields are historically low, a direct consequence of coulure, millerandage, and drastic selection both in the vineyard and in the cellar. The harvest, which began on September 21, revealed very heterogeneous clusters, often low in juice content, requiring rigorous and uncompromising sorting.

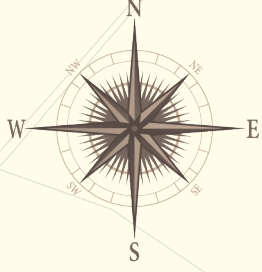
Despite this technically complex and challenging year, our small 2024 production stands out for its distinguished, straightforward wines of great clarity, carried by a beautiful natural freshness, prioritizing elegance and tension over concentration. The wines are precise and seductive in their expression.

A labor-intensive, demanding vintage, yet one that promises some truly outstanding results.

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

Isaarts

Mazis-chambertin

Les Corbeaux

En Pallud

Au Closeau

La Perrière

Les Cercueils

Jouise

La Borie

Clos Prieur

Clos Prieur-bas

Les Epoinaires

Cherbaudes

Petite Chapelle

Vignes Belles

En Ergot

Le Fourneau

Aux Erelais

Reniard

Champs-chenys

Roncevie

Laricrières-chambertin

Aux Combottes

Monts
Luisants

Clos
de La Roche

Aux
Combottes

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