

Chapelle-Chambertin

2024

94 bottles

50 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.

Tasting notes

A subtle and refined wine with aromas of black fruit, raspberry and spice. The palate is fluid, elegant and finely structured. Its silky texture supports pure aromatics. The long, slightly austere finish highlights its distinguished character. A grand cru defined by finesse. 2034+



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.

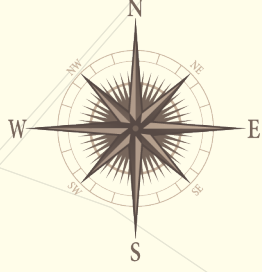
In this context, yields are historically low, a direct consequence of coulure, millerandage, and drastic selection both in the vineyard and in the cellar. The harvest, which began on September 21, revealed very heterogeneous clusters, often low in juice content, requiring rigorous and uncompromising 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
+ de 75 ans	Purchased grapes	100 % pinot noir	13°

GEVREY- CHAMBERTIN



Chambertin

**Mazoyères-
Chambertin**

**Charmes-
Chambertin**

**Griotte-
Chambertin**

**Chambertin-
Clos de Bèze**

**CHAPELLE-
CHAMBERTIN**

Les Sevrées

Bel-air

Bel Air

Ruchottes-chambertin

Isarts

Fonteny

Les Corbeaux

Mazis-chambertin

Au Closeau

En Pallud

Clos Prieur

La Perrière

Les Cercueils

Clos Prieur-bas

Les Epoinures

Jouise

La Bortie

Petite Chapelle

En Ergot

Aux Etelois

Champs-chenys

Roncerie

Le Fourneau

Reniard

Laticières-chambertin

Aux Combottes

Clos de La Roche

Clos de La Roche

Aux Charmes

Clos des Ormes

Aux Châteaux

Aux Échezeaux

Les Bras

En Seurey

Les Champs de La Vigne

Paquier des Chênes et Fourneau

Monts Laisants

Clos de La Roche

Les Genavrières