



## *Chambertin*

*GRAND CRU -2010*

2010: a small crop of beautiful grapes

After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

### *Grape variety & area under vine*

Grape variety: 100% Pinot Noir on a 0.84 hectare plot

### *Terroir*

A very mature, deep soil with brown topsoil  
Subsoil of large, fractured limestone blocks  
East-facing sun exposure

### *Fermentation and ageing*

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 24 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of barrel ageing: 15 months

### *Tasting notes*

Tasted in November 2012

COLOUR: Lovely, intense ruby-red.

BOUQUET: Complex and well-focused, with hints of ripe black fruit (blackberry and blueberry) as well as delicate spicy aromas.

PALATE: Tasty, concentrated and refined, with elegant tannin.

