

# OLIVIER BERNSTEIN

## PREMIERS & GRANDS CRUS

### 2013

### CHAMBERTIN CLOS-DE-BÈZE

### GRAND CRU



**2013 Vintage Notes:** The 2013 winter was mild and humid. Budbreak took place later than usual, at the beginning of May. Spring began rather cold and rainy, especially in May. In all our plots, we were careful to have good grass presence in order to absorb water. Flowering was especially long because of low temperatures, beginning mid-June and ended in early July. Thanks to a nice summer, veraison took place in optimal conditions. The Burgundy harvest in 2013 began a month later than in 2011 and two and half weeks later than in 2012. We started on September 28 with Mazis-Chambertin (one of our oldest vines). Thanks to a wonderful and dry month of September, the sanitary state of the vines was good. We harvested beautiful grapes in our premier and grand crus from Côte de Nuits. Fortunately we finished just before the heavy rains that started around October 10.

**Vineyard:** This Clos is one of the oldest in Burgundy, having been created by the Abbey of Bèze in the 7th century. Since the 2009 vintage, Bernstein has been able to offer Chambertin Clos de Bèze from vines that are 60 years old. Upper portion of the east-facing slope features deep, partly alluvial, partly scree soils; rocks are of Bathonian origin. Lower down the hill are clay-limestone soils in varying proportions; marls and limestones belong to the Bajocian period with numerous marine fossils on the surface; 14.67 hectares (36.25 acres) under production; eastern exposure; 280 meter (918 feet) elevation

**Vine Density:** 10,000 vines per hectare

**Viticulture:** Lutte raisonnée (“reasoned protection”); two green harvests during the summer; sustainably farmed

**Harvest Dates:** September 28-October 6

**Yields:** Average of 30 hectoliters per hectare

**Vinification:** Five to seven days cold maceration; total maceration of 20-22 days; no heating, only temperature control to avoid the temperature rising above 31°C (87°F); 50% whole cluster; indigenous yeast; 100% malolactic fermentation; no filtration

**Barrel Aging:** 16 months in 100% new oak from the forests of Jupiles and Fontainebleau; Stéphane Chassin, cooper

**Total Production:** 300 cases (6/750ml)

**Alcohol:** 13%

**Tasting Notes:** One speaks of this wine in terms of the iron fist in the velvet glove. With its unique balance and extraordinary elegance, it has a powerful and high class personality, but at the same time, it is delicate, sophisticated and voluptuous; red fruits and oh-so-seductive oriental spices. Built for the long term, this wine will nevertheless reveal its secrets before Mazis-Chambertin or Chambertin itself. Optimum maturity: 2023 - 2060.