

OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2013

CHAMBOLLE-MUSIGNY

1^{ER} CRU "LES LAVROTTES"



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 vineyard is situated within Chambolle-Musigny, just beneath the Grand Cru site of Bonnes-Mares. The name of this climat comes from the fact that there was once a lava quarry here, now filled in. There is a shallow covering of soil overlying hard rock; however, crevices in the hard Jurassic limestone allow the roots to reach deep within the sub-soil. Boulders and gravel ensure good drainage. Bernstein has less than one hectare under production of 15-year-old vines. He is, to our knowledge, the only one to bottle this climat under its lieu-dit name, hence it is in some ways his "monopole" in Chambolle-Musigny.

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 35 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: 500 cases (6/750ml)

Alcohol: 13%

Tasting Notes: This wine is in some ways an introduction to our work because it is the wine which each year is the first to suggest the identity of the vintage. The wine is rounded, sensual, not very tannic. Even in youth it already expresses delicacy. It matures early and does not require long cellaring. Optimum drinking: now - 2030

