

OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2013

GEVREY-CHAMBERTIN 1^{ER} CRU "LES CHAMPEAUX"



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: Les Champeaux is situated in what is still a wild place, with dry stone walls and stone *cabottes*, at the extreme northern end of Gevrey-Chambertin on a terrace at an altitude of 340 meters (1115 feet). One has the impression of finding oneself in a discrete, protected little field hidden away on the Côte d'Or. The vineyard is on the mid-slope of the hill, towards the northern end of Côte St-Jacques. The soil composition varies greatly heading down the slope, with whitish marl at the top, rock outcrops in the middle and more alluvial soils near the bottom, containing a mix of red and brown earth. The total vineyard area under production is 6.67 hectares (16.5 acres) of 55-year-old vines with a east/northeast orientation.

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: The wine is rich, full in color, masculine and spicy. It is powerful, but the tannins are supple. The bouquet is intense, while in the mouth it leaves a sensation of roundness. This is a stylish wine that possesses keeping qualities similar to a Grand Cru. "Les Champeaux" is a great Premier Cru. Optimum drinking: 2017 - 2035