



Wine: Chambertin Clos de Bèze Grand Cru
 Vintage: 2004
 Grape: Pinot Noir 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Long alcoholic fermentation in open vats and maturation for 14 months in French oak barrels (40% new oak barrels)

Tasting notes

Deep and profound red-garnet robe, touch of purple, brilliant and limpid. Open and complex nose on aromas of red fresh fruits, touch of spices, liquorice and musk. Very elegant notes of truffle and spices on the second nose. Clean attack in mouth, round and fresh, full-bodied and rich, ripe and soft tannins, well-balanced, harmonious, very long lasting on fruity aromas. One of our most "elaborate" wine which combines finesse, power and persistence in mouth!

Food pairing

To drink with rather strong and elaborate dishes such as "coq au vin", burgundy style beef, game or any red meat either roasted, grilled or marinated (wine based sauce) such as stews. Match strong cheese as well.

Serving temperature

17°C

(Indeholder sulfitter)

