



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.5%

Residual Sugar

0.8 g/l

pH

3.44

Total Acidity

6.04 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

01/05/2025

Chapelle-Chambertin Grand Cru 2013 6x75cl

Winemaker Notes

This is a rich and sumptuous wine with an extraordinary delicacy, elegance and finesse. The silken texture finishes in refined, complex notes of berries, earth and oak.

Vineyard

Gevrey-Chambertin is the northernmost of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus. Half of the Premiers Crus of Gevrey lie on the Grand Crus east facing slopes; the other half occupy a steep, south-east facing to the north, with careous clay soils. The Chapelle-Chambertin vineyard is situated on the east-facing slope between Latricières-Chambertin Grand Cru and Chambertin Clos de Bèze Grand Cru.

Winemaking

The Louis Jadot Chapelle-Chambertin Grand Cru is vinified in vats for 3 to 4 weeks and then aged in oak barrels for around 18 to 20 months. This wine will certainly improve up to 20 to 25 years if kept in optimal conditions.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Lovely with roast duck breast

