



Chapelle-Chambertin Grand Cru 2021 3x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

14%

Tasting Guide



Tasting note printed

09/05/2025

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.

Food match

Lovely with roast duck breast

