



#### Grapes

100% Pinot Noir

#### Region/Appellation

Côte de Nuits

#### Alcohol by volume

13.00%

#### Residual Sugar

less than 2g/l g/l

#### pH

3.54

#### Total Acidity

5.862198 g/l

#### Drinking Window

2023 - 2034

#### Tasting Guide



#### Tasting note printed

20/04/2024

# Charmes-Chambertin Grand Cru 2014

## Winemaker Notes

Charmes' is derived from 'chaume' meaning stubble or thatch, indicating its origins as a grain field. Powerful and perfumed with an intense aromatic bouquet reminiscent of blackcurrants.

## Vineyard

Gevrey-Chambertin is the most northern 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 slope; the other half occupy a steep, south-east facing slope, with clay soils. The Charmes Chambertin vineyard is situated on the east facing slope next to the Latricières Chambertin Grand Cru.

## Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 18-20 months in oak barrels before bottling.

## Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

## Food match

Grilled and Roasted Red Meats

Feathered Game

