

Grapes 100% Pinot Noir

Region/Appellation Côte de Nuits

Alcohol by volume 13.50%

Residual Sugar less than 2g/l g/l

pН 3.43

**Total Acidity** 6.015258 g/l

**Drinking Window** 2023 - 2033

**Tasting Guide** 



Light



Medium

Full

Tasting note printed 27/07/2024

# Mazis-Chambertin Grand Cru 2013

#### Winemaker Notes

The Mazis-Chambertin often shows a very nice colour. Its aromas represent the full pallet of red and black berries as well as liquorice.

#### Vineyard

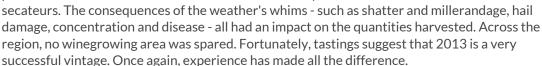
The Gevrey-Chambertin grand crus are located on a soft slope east oriented south of the village. The soil is deep with clay and more limestone on the surface enabling wines to be both powerful and precise. The Mazis-Chambertin vineyard is located next to the Chambertin-Clos-de-Bèze grand cru.

### Winemaking

The fermentation takes place in vats between 3 to 4 weeks. The wine is then aged in French oak barrels for 3 to 4 weeks before bottling.

## Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. 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



#### Food match

Grilled and Roasted Red Meats

Try with homemade beef wellington

