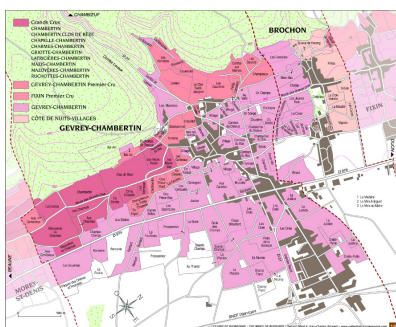




JEAN-CLAUDE BOISSET

CHARMES-CHAMBERTIN GRAND CRU 2007



Varietal

100 % Pinot Noir

Origins

Gevrey-Chambertin is a large town located at the northern end of the Côte de Nuits. It boasts one of the largest surface areas under vine with no less than 330 hectares under production, of which 85 are planted with Grands Crus. The Grand Cru slope which faces east for ideal exposure to the sun, begins south of Gevrey-Chambertin. From among the 9 Grands Crus, both Charmes-Chambertin (22.5 ha) and Mazoyères-Chambertin (18.5 ha) may be marketed as Charmes-Chambertin. Part of the vineyard extends down to the N74 highway. Its location is exceptional as the soil is stony and shallow with a high level of active limestone and the vines produce very elegant wines.

Vineyard selection and management

This wine comes from a select vineyard which respects strict requirements: old vines, limited yields due to severe disbudding, green harvest if needed, working of the soil, absence of fertilizers, environmentally friendly pest management which respects beneficial wildlife.

Vinification and maturing

Harvest date: 12 September 2007. The grapes were handpicked and collected in 20-kg perforated crates. They were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were completely destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 23 days including one week of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Infrequent punching of the cap (8 maximum).

In the cellar: aged on the lees for 15 months with no racking using a proportion of 30% new French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

Bottling: the wine was not fined, but was very gently filtered before being bottled using gravity in December 2008.

Tasting notes

Visual: ruby red in colour with lovely brilliance.

Nose: intense and open with aromas of black fruit and mild spice.

Palate: very smooth texture and very ripe tannins. Lovely length.

Food and wine pairing

Sweetbreads with Madeira sauce, game, roasted Bresse chicken.

Ageing potential

7 to 10 years

Serving suggestions

16°C

Jean Claude BOISSET



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Vintage : 2007

2007 was marked by chaotic climatic conditions: a mild winter and a summer-like spring resulted in very early budburst and a cold, rainy summer brought about a high incidence of rot. Fortunately, sunny weather during the first half of September allowed the grapes to ripen and produce red wines with reasonable concentration.