



CHARMES-CHAMBERTIN
« LES MAZOYERES »
GRAND CRU
2018



FR-BIO-01
Agriculture France

Family ties are strong in Burgundy, especially when royalty is involved! As well as Chambertin and Chambertin-Clos de Bèze, the Chambertin family includes La Chapelle and La Griotte, Les Mazis and Les Ruchottes, Les Latricières, Les Charmes and this Grand Cru, with its unique right to bear three different names: Mazoyères-Chambertin, Mazoyères and Charmes-Chambertin. A true sign of its charm!

HISTORY

The name Les Mazoyères comes from an old word for huts or small houses. The same is true of Les Mazis-Chambertin where a few small dwellings were once found. Les Charmes, on the other hand, is derived from the old *chaume*, a field or vineyard lying fallow. How times have changed!

Seven Grands Crus preside majestically over these vines, sharing in the glory of Chambertin and Chambertin-Clos de Bèze. Of the seven, Les Charmes-Chambertin and Les Mazoyères-Chambertin, just across the Route des Grands Crus from Chambertin, are *climats* renowned since the Middle Ages. These appellations precede the AOC system, and were created by decrees in 1931 and 1932.

The history of these *climats* is inseparable from Chambertin, long considered as “the greatest possible Burgundy”. It was found in the royal cellars at Versailles, and was the only wine Napoleon would drink. It was also the first Burgundy served at the White House, when Thomas Jefferson ordered 100 dozen bottles of “*Burgundy of Chambertin*”. As Athos says in the Three Musketeers, “Be philosophers, as I am, gentlemen; sit down at the table, and let us drink; nothing makes the future look so bright as surveying it through a glass of Chambertin”.

The illustrious Burgundy author Gaston Roupnel owned a part of this *climat*, and extolled the wine’s virtues with his inimitable style.

OUR PARCEL

Surface: 0,735 ha

Geographical situation: parcel in mid-slope

Exposure: East-facing.

Plantings: 1901/1902

Grape variety: 100% Pinot Noir

Soil and subsoil: the mineral fraction is particularly varied, with a mixture of pure silt, clayey silt and deep clay. The bottom of the parcel is slightly calcareous, the top not at all.

Planting density: 10 000 vines/ha

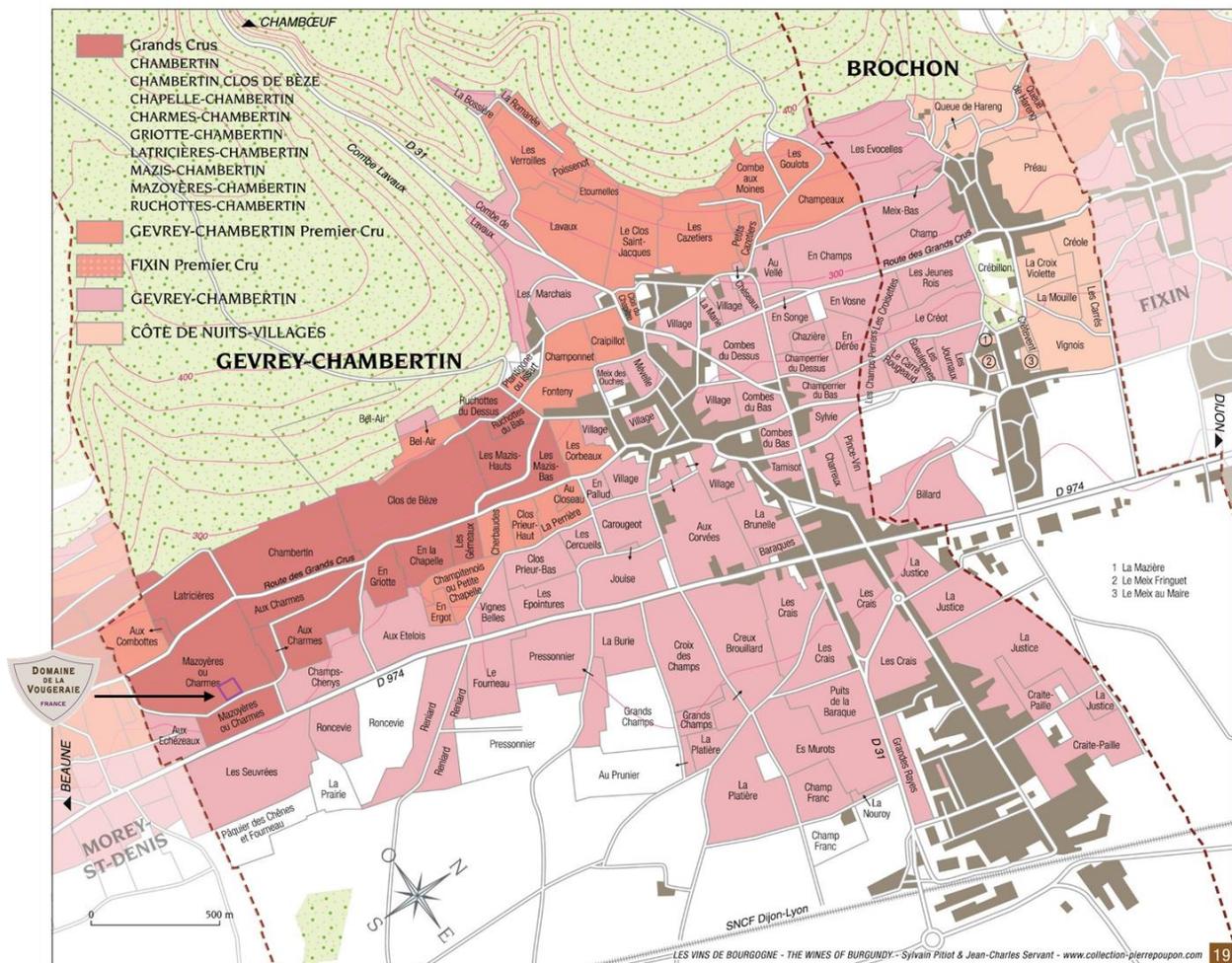
Rootstock: massal selection only.

Organic agriculture: since 1998. Received official approval ECOCERT® in 1999

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

Vineyard news: Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



HARVEST

Harvest date: September 7th, 2018 (leaf Day).

Healthy crop.

Hand-sorted in the vineyard and on arrival in the winery.

Yield: 46.5 hl / ha

VINIFICATION

100 % of whole grapes, not crushed and vatted by gravity.

No yeast addition. Gravity vated.

Maceration: pre-fermentation, cold (12-15°C) during 5 days.

Length of maceration: 16 days.

Cap-punched once a day until mid-fermentation and light pumping-over every day until the end of maceration.

Pressing with the vertical press.

AGEING

Length: 18 months

Type: in oak-barrels.

Percentage of new barrels: 33 %

Toasting: long and slow.

Source of wood: Tronçais, Cîteaux

All barrels racked.

Light and soft filtration. No fining.

BOTTLING

February 6th, 10th, and 12th 2020 (flower, fruit and root days).

Limited to 3848 bottles, 222 magnums and 10 Jeroboams.