



CHARMES-CHAMBERTIN GRAND CRU 2022

CÔTE DE NUITS | 100% PINOT NOIR | GRAND CRU

PRESENTATION OF THE APPELLATION

Gevrey-Chambertin lies alongside the Route des Grands Crus at the northern end of the Côte which runs from North to South between the Combes of Lavaux at one end and Morey-Saint-Denis at the other. It can be likened to a Cinemascope screen, facing east, at altitudes between 240 and 280 meters.

TASTING: monastic, massive

Food pairings: Roast goat kid and creamy potato gratin

Potential and cellaring advice: 5 to 20 years. Serving temperature: 16°C

VINEYARD

- Exposition: Gentle slope to the east
- Soil and Subsoil: This hill-slope lies on hard rocks. On the upper portion are brown soils, partly alluvial, partly scree, and some tens of centimetres deep. Lower down are claylimestone soils in varying proportions.
- Density of planting: 10 000 vines / ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with between-the-vine blades / the vines are braided in the summer to reduce the need for trimming

WINE

- Vinification: 5 to 7 days of cold pre-fermentation, 40% whole grapes. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 50% new barrels
- Production: 600 bottles

CÔTE DE NUITS 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The wines will wow you with their lively colour. The highly complex bouquet combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, spices underscore the silky, high-quality tannins. Ample, full-bodied and beautifully fresh, these wines are a perfect example of their type, with real ageing potential.

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