

CHARMES-CHAMBERTIN 2021

GRAND CRU - 100% PINOT NOIR

The Grand Cru vineyard of Charmes is located below

Chambertin, next to Griotte-Chambertin.



History & Tradition: Were there “charmes” (beech trees) growing here at one time? Or were people just referring to the characteristics of the wine? A 19th Century official document does mention the “untilled land of charmes”... Soil: outcroppings of limestone with thin topsoil; rocky soil with some marl.

Viticulture: Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: 38 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir. Grape Supply: grapes and wines provided by regular supply partners.

Vinification:

- Maceration: maceration and vinification take 2 to 3 weeks indigenous yeasts maceration and fermentation temperatures under total control.
- Ageing Type: in barrels (20% in new oak). Length: 14 to 18 months.
- Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin:

”A generous and distinctive wine, often superb. The colour is intense and bright. On the nose, the first impression that arises is that of cherry. Then, woody and fine spicy aromas appear, with an elegant hint of musk in some vintages. The flavours are extraordinary in their richness and harmony, neither too rough nor too heavy. The architecture of the wine is held up by fine and noble tannins, giving the body a silky texture (called “gras”). Acidity brings energy and liveliness to the whole. The aftertaste is a pure delight”.

Serving Temp: 61-62°F.

Cellaring: 5 to 20 years.

2021 Vintage: The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.



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