



2023 CHAMBERTIN-CLOS DE BÈZE

GRAND CRU - 100% PINOT NOIR

The Grand Cru vineyard of Chambertin-Clos de Bèze is found in the northern part of the Côte de Nuits. It occupies a choice location with its exposure to the east and its mild incline.

Producing communes:

- Gevrey-Chambertin.

Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Whole cluster of 20 to 50% depending on the vintage.
- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

Ageing:

- In oak barrels including 30% new oak barrels. The ageing lasts between 16 to 20 months.

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy.

The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

Tasting note by Véronique Boss-Drouhin:

A beautiful, intense ruby-red colour. Powerful but refined aromas. When the wine is young, the aromas are reminiscent of black cherry and dark chocolate. With age, they evolve towards notes of undergrowth, truffle and liquorice. After 15 years or so, the aromas of candied fruit remain but are mingled with nuances of leather and musk. Tannins provide a good structure, perfectly balanced by the velvety texture of the wine. The long aftertaste brings back the aromas of cherry and liquorice: a kaleidoscope of sensations.

Service

- **Cellaring: Optimal consumption:** 15 to 20 years
- **Ageing potential:** 30 years
- **Tasting temperature:** 61-62°F



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TIM ATKIN MW 96 POINTS

It's a firmer, bolder style of Clos de Bèze this year with forthright concentration, full body, dry extract and seamless, sculpted tannins. The acidity is supporting yet demure compared to the chunky tannins. Christmas spices, coffee beans, chimney smoke and cherries make for a dramatic, satisfying and mouthfilling jumble of complex flavors.

Wine Advocate-94-95 Pts
Burghound-93-96 Pts
Vinous-92-94 Pts

