



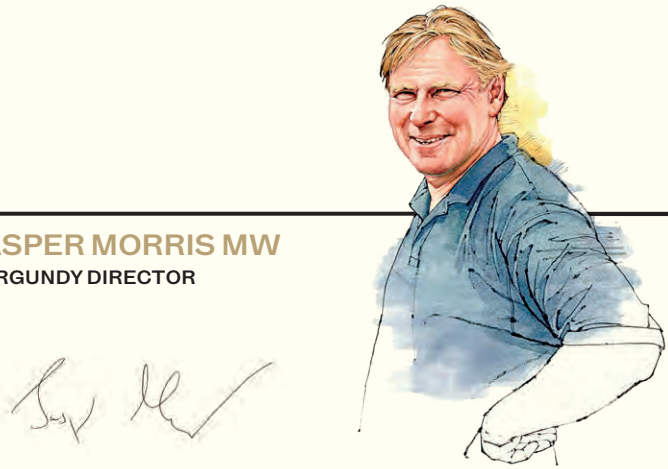
OLIVIER BERNSTEIN

Premiers and Grands Crus

BERRY BROS & RUDD
3, ST. JAMES'S STREET, LONDON
WINE & SPIRIT MERCHANTS

OLIVIER BERNSTEIN

JASPER MORRIS MW
BURGUNDY DIRECTOR



The wines of Burgundy – perhaps more than any other region – are a product both of place but also of people. With individual vineyard plots often split amongst countless producers, the terroir expressed in a wine can be unusually specific; equally the style of the winemaker can be readily discerned when tasted against his neighbours.

Back in 2007, I heard whispers about a new producer, whose wines were said to be universally impressive. I duly sought out Olivier Bernstein and tasted his portfolio. It was terrifically exciting to come across a brand-new quality producer in the Burgundy market, and to taste wines of such class from his very first vintage. Today, Olivier has matured into a confident player with his Premiers and Grands Crus wines of the Côte de Nuits.

Since Berry Bros. & Rudd first offered Bernstein’s wines with the 2007 vintage, Olivier’s reputation in the UK and worldwide markets has steadily grown and we are delighted that the wines are available exclusively through Berry Bros. & Rudd in the UK, and through our offices in Japan, Hong Kong and Singapore.

INTRODUCING OLIVIER BERNSTEIN

Most of the winemakers in the patchwork of Burgundy’s great vineyards have inherited their vines through family ties that stretch back over many generations. Finding another way into viticulture in this diminutive region takes both patience and passion – qualities Bernstein has in abundance. “To have become a winemaker through choice rather than because of familial expectation is a distinctive – and liberating – position to be in,” says Bernstein. “Mine is a family of entrepreneurs: our ventures have always been linked to pleasure, passion and creation but at the same time working at the highest level possible to discover what can be done better.”

Born in Touraine, Bernstein’s family business is rooted not in wine but in classical music. His grandfather founded Bärenreiter, a publishing company famous for its scores by world-renowned composers such as Mozart, Bach and Schubert, and Bernstein grew up in a home where creativity and flair were valued alongside hard work. Olivier’s early business ventures took him into the rail industry working with TGV, but despite travelling the world to work both far (Taiwan and Venezuela) and near (Cassel in Germany) the pull of his desire to become a winemaker meant he returned to France. Taking his first formal steps towards fulfilling this ambition, Bernstein undertook a degree in viticulture in Beaune. “I needed to grow something for myself,” he says. “I had a precise goal: an ambition to make pure, balanced wines that combine both mouth-filling depth and magnificent delicacy.”

At the age of 35, he moved to the south of France (Tautavel, Roussillon) and acquired eight hectares of vineyard. “I bought a tractor and started out by doing everything by myself, learning viticulture and learning the industry. It was complicated, it was hard work but the successes were so rewarding,” Bernstein says. “My dream, though, was always Burgundy, and I made the move there in 2007.”

Starting from scratch again, Bernstein began by renting space in Gevrey-Chambertin. It was here that he met Richard Séguin, the man who would later become his cellar master: “We began talking while sorting grapes – we were both the only people working a Sunday!” says Bernstein. In 2008, Séguin came to join Bernstein full-time.

“I was lucky with the timing of my move,” says Bernstein. “I was able to take on some really interesting vineyards with wonderful old vines. Now, whether working on the vineyards I own, or those we rent, I am able to farm entirely as I want to. We do all the viticulture ourselves. The whole process from the vineyard to the bottle lasts around 30 months, during which we have a thousand decisions to make which will influence the wine – in those choices, there must be no compromise,” he explains.

In 2012 Olivier Bernstein was able to purchase vines in the Gevrey-Chambertin 1er Cru vineyard Les Champeaux and the Grand Cru Mazis-Chambertin. He has also settled into his fabulous premises in the heart of Beaune, an essential visit for the serious lover of Bernstein wines.





IN THE VINEYARD

Bernstein's seven Grands Crus and three Premiers Crus plots have a wealth of old vines, which are fundamental to the quality of his wines. All but one of the Bernstein vineyard plots are at least 40 years old; most are between 60 and 80 years-old.

While officially acting with *négociant* status, Olivier and his team take responsibility for the vineyard work on their plots. Richard Séguin, from a long-established vigneron family in Gevrey-Chambertin, is in charge of the *viticulture* assisted by a seasonal workforce.

The team pass through the vineyards at the time of the *véraison* (colour change) to thin out any bunches which do not meet Olivier Bernstein's rigorous quality requirements. This enables him to pick healthy grapes at optimum ripeness, and with good phenolic maturity. The grapes are then sorted again at the Gevrey-Chambertin winery so that any undesirable berries can be removed.

IN THE CELLAR

Bernstein's wines are vinified in temperature-controlled vats in Gevrey-Chambertin before being transferred to Beaune for the ageing process.

Since 2008, Bernstein has increasingly moved towards whole-bunch vinification – a practice being adopted by the best producers – for the aromatic elegance which it provides. This is only possible when the stems have ripened properly, and is a tribute to the meticulous work of the team in the vineyards and to the age of the vines.

In 2012, approximately 50 percent of the stems were retained, with variations according to the nature of particular *cuvées*. Vinification lasts for approximately 18 days, including a cool maceration of five to seven days before fermentation begins. The juice is occasionally pumped over but is not punched down (when the skins are pushed back into the wine), to avoid any aggressive extraction.

The quality of the oak is critical to the wine. Bernstein sources his new barrels from master cooper Stéphane Chassin, who works closely with him to select the right wood and the most suitable toast for each specific *cuvée*. The wood is grown in the Jupilles forest in the Sarthe. From 2012 Olivier has also selected wood from Fontainebleau to introduce an extra dimension to the wines. When ready, the wines are hand-bottled without filtration.



OLIVIER BERNSTEIN

To all those who would like to discover our wines, may I recommend starting with Les Lavrottes? It is in some ways an introduction to our work because it is the wine which each year is the first to suggest the identity of the vintage. As it ages it is the same thing, as this is the wine from our range which opens up first. The wine is rounded, sensual, not very tannic. Even in youth it already expresses delicacy. It matures early and does not require long cellaring.

The vineyard Les Lavrottes is situated just below Bonnes Mares, as you enter the village of Chambolle-Musigny. The word ‘lavrotte’ designates a soil of limestone rock which appears in the form of slabs of rock which are known as ‘laves’. It is a very small plot, less than a hectare, of which we look after more than half. The soil is rich and the vines, planted fifteen years ago, are vigorous.

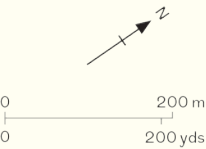
Given the small size of the plot, we believe we are the only producers to bottle Les Lavrottes under the name of the vineyard. So it is in a way our little ‘monopoly’ in Chambolle-Musigny.

JASPER MORRIS MW, BURGUNDY DIRECTOR

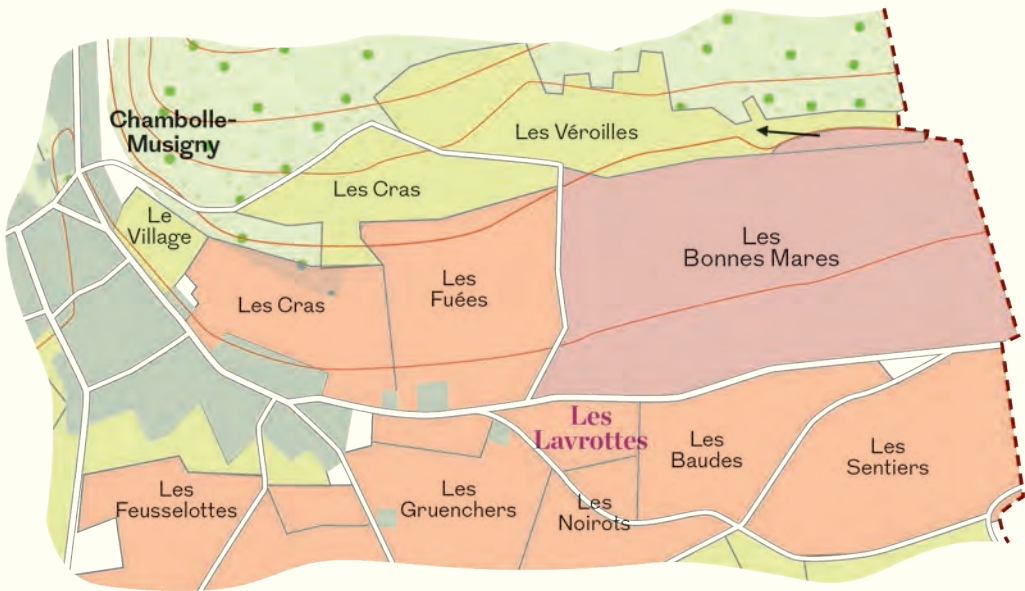
Chambolle-Musigny Les Lavrottes is one of the smallest Premiers Crus in the village at just 0.92 hectares in size. If you stand at the entrance to Bonnes Mares, where Comte Georges de Vogue have marked their holding of the Grand Cru, then Les Lavrottes is immediately behind you, on a gentle slope with stony brown soil. Camille Rodier (writing in 1920) cited Les Lavrottes as one of 12 Premières Cuvées in the village.

CHAMBOLLE-MUSIGNY

KEY



- Grands Crus
- Premiers Crus
- Appellation Chambolle-Musigny





OLIVIER BERNSTEIN

I have a weakness for Les Champeaux, perhaps because I was able to buy our magnificent plot of 0.42 hectares in 2012. Perhaps also because Les Champeaux is situated in what is still a wild place, with dry stone walls and stone cabottes. Or maybe finally because here we are at the extreme northern end of Gevrey-Chambertin on a terrace at 340 metres altitude from which I can sometimes see Mont Blanc on a clear day.

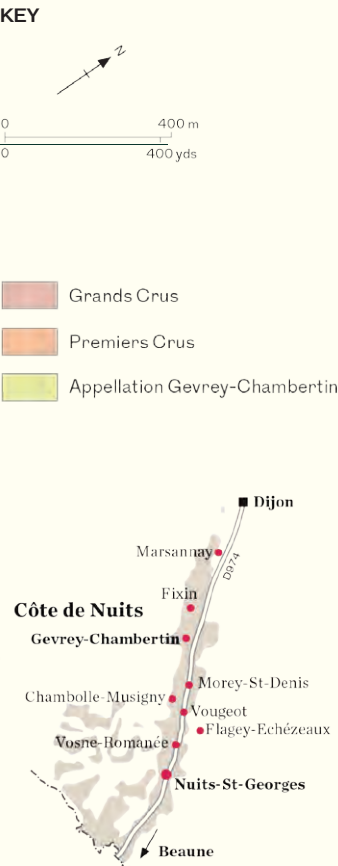
Champeaux, which covers 6.67 hectares, signifies little plots of vines or more literally little fields. Our plot of 55-year-old vines is exposed due east. There is a little red soil above the mother rock. One has the impression of leaving behind the grandeur of the Côte d’Or to find oneself in a discreet, protected little field. We love to have our lunch here in the summer when we are out doing vineyard work.

The wine is rich, full in colour, masculine and spicy. It is powerful but the tannins are supple. The bouquet is intense, while in the mouth it leaves a sensation of roundness. This is a stylish wine which possesses keeping qualities similar to the Grands Crus. This is a great Premier Cru.

JASPER MORRIS MW, BURGUNDY DIRECTOR

Les Champeaux is located mid-slope towards the north end of the Côte St Jacques, where the easterly exposition begins to modify a fraction towards the north. The soil is quite jumbled up, a mix of red and brown earth with the mother rock, quite close to the surface, also showing purple veins. Very fruity wines – ‘like sucking on a really ripe cherry’, suggests Jacky Rigaux in his book Gevrey-Chambertin, la Parole est aux Terroirs.

GEVREY-CHAMBERTIN





OLIVIER BERNSTEIN

Despite the proximity of our two Gevrey-Chambertin Premiers Crus, Les Cazetiers and Les Champeaux are very different. As with Les Champeaux, here we are in the most renowned sector of the Gevrey-Chambertin Premiers Crus, the Côte St Jacques, though this time the vineyard is exposed south-east. The soil is clay limestone with some slightly stony white marl. Unlike Champeaux on its terrace, here the vines are on a steep slope.

Les Cazetiers covers 10.07 hectares while we cultivate half a hectare of 80-year-old vines. The name indicates a fortified location, being not far from the château of Gevrey-Chambertin.

This is not quite such a welcoming and intimate environment as Les Champeaux, being colder, stricter, more austere: indeed, very Gevrey-Chambertin! I find this in the wine itself. Discreet in youth, it needs several years of cellaring. But when it does begin to express itself, it is elegant, complex and displays precision. The minerality and length of flavour in the mouth are a foretaste of the Grands Crus. A prince.

JASPER MORRIS MW, BURGUNDY DIRECTOR

Well situated on a steep slope that drops from 360 metres to 300 metres above sea level, this vineyard is exposed due east, and well supplied with the small stones that aid drainage and reflect heat. The make-up of the vineyard varies up and down the slope: whitish marl at the top, rock outcrops in the middle and more alluvial soil below. For the most part the Cazetiers topsoil is palish, though deepening to a reddish brown in the lower part.

After Clos St Jacques this is the most interesting vineyard of the Côte, with fine, elegant, complex wines, rarely deep in colour which age extremely well. Good Cazetiers gives a feeling of refinement and precision which has an intellectual appeal as well as being vinously satisfying.

GEVREY-CHAMBERTIN



PREMIER CRU
OLIVIER BERNSTEIN
2013

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OLIVIER BERNSTEIN

With Charmes-Chambertin we start our journey through the range of seven Grands Crus. Four of them are located in Gevrey-Chambertin: Les Charmes, Les Mazis, Le Clos de Bèze and Chambertin itself. Charmes-Chambertin is the furthest south covering the largest area of the four, at 30.83 hectares.

We blend together in our Charmes-Chambertin various plots including some from Mazoyères-Chambertin. Together they represent 0.45 hectares with an average age of 40 years.

It may be the trees (‘charme’ means hornbeam) which give Charmes its name, or perhaps it derives from ‘chaume’, a field or vineyard which has lapsed into scrubland. Unless of course people were already talking about the qualities of the wine.

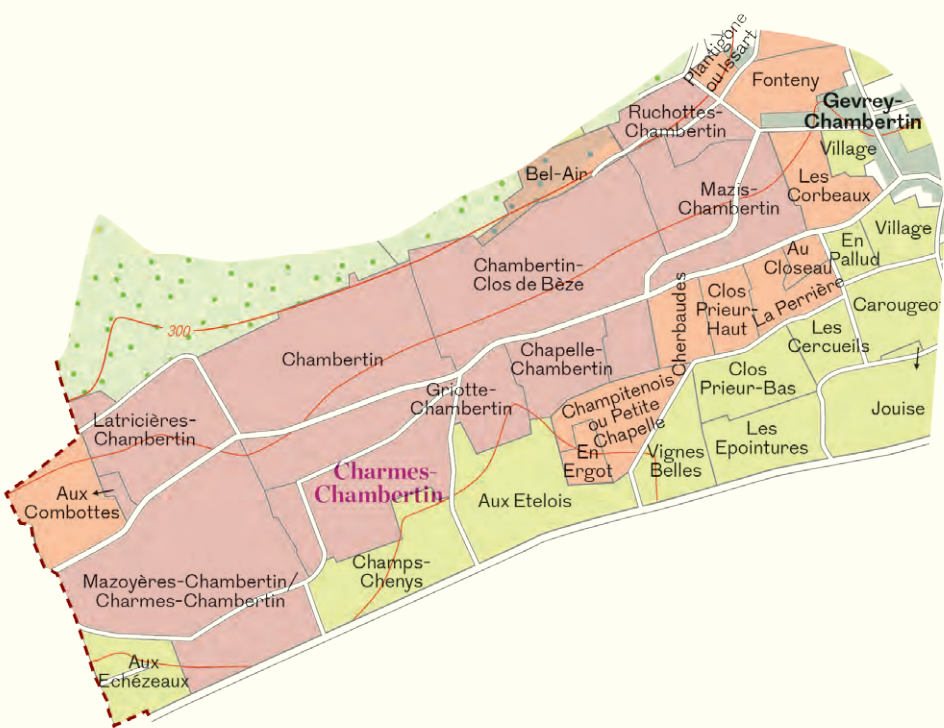
One of these qualities is that the wine already offers a great deal even in its early years. If it is not the most ambitious of the Grands Crus, it fascinates me nonetheless by its elegance and its immediate balance. It delivers immense pleasure thanks to its suppleness, its expression of little red fruits and the silkiness of its tannins. It displays a tender quality, the most charming of the Grands Crus.

JASPER MORRIS MW, BURGUNDY DIRECTOR

Charmes-Chambertin (including Mazoyères-Chambertin, which more often uses the name Charmes) comprises 30.83 hectares, too much to be a consistent homogenous block. The Charmes part lies below Le Chambertin and is buffered from the main road by Le Champs Chenys, a very good village vineyard. The heart of Charmes is almost on the same contour level as Chambertin, but drops down a little to the south and quite sharply to the north. At their best, the wines of Charmes-Chambertin have a seductive concentration of plump red fruit, with the power and persistence of Grand Cru status albeit usually not the complexity.

The topsoil is relatively red, thanks to a high iron content, and with plenty of limestone pebbles, indicating the proximity of the mother rock which has a high active chalk component. In Mazoyères the topsoil appears lighter in colour and texture, with fewer pebbles and greater depth.

CHARMES-CHAMBERTIN





OLIVIER BERNSTEIN

This is the most prestigious Clos in Burgundy, constructed by the Cistercian monks in 1098. At the outset I didn't envisage producing wines from this 'monument'. I was overwhelmed by the size, nearly 51 hectares, (which is nonetheless ridiculous compared to other regions), and by the number of producers who cultivate it. And then I saw the film Babette's Feast, this ode to gastronomy and hedonism, to sharing and to love, a clear sign to me that I needed to try to harness this Grand Cru.

In 2008 I discovered a plot of ancient, 80-year-old, vines in the middle of the Clos on the south side towards Vosne-Romanée. We harvested and vinified the grapes and the result was so convincing that we immediately gave this wine an honoured place in our line-up. This Clos is a jewel that easily merits its reputation.

The wine is firm, powerful and develops aromas of ripe black fruit. It may not be approachable in youth, thanks to its tighter tannic structure, but it conceals an amazing complexity and great minerality that just needs time to express itself. An oscar for this monument!

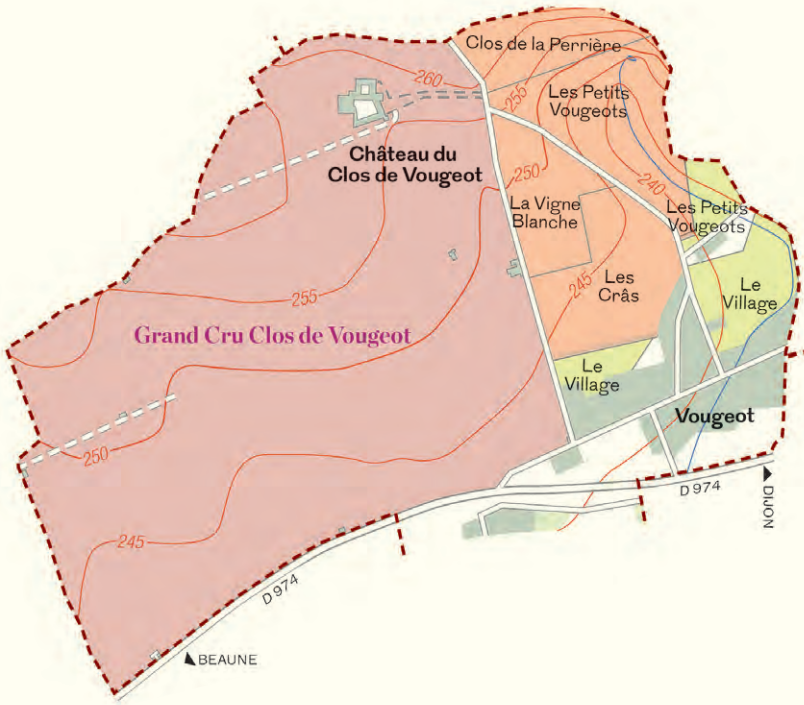
JASPER MORRIS MW, BURGUNDY DIRECTOR

'Vooget' gets a mention in a papal bull of 1164. The current 'Vougeot' appears for the first time in 1376. The name comes from the little river, or Vouge, though there is some doubt about the origin of that name.

My first idea was that this wine should be a massive beast, dark in colour, firm in structure with notable tannins. On the other hand Vougeot is sandwiched between two villages, Vosne and Chambolle, whose wines epitomise finesse, the former allied to power, the latter with grace. A huge amount will depend on exactly where in the Clos a parcel of vines is located.

At the top of the Clos (around 255 metres above sea-level) there are about 40 centimetres of topsoil on top of Bajocian limestone. In the middle of the vineyard there is noticeably more clay in the topsoil while the bottom of the vineyard has deeper and more alluvial soil, on top of marlstone. However just to consider where in the Clos a parcel of vines is situated, top, middle or bottom, is somewhat simplistic. There are subtle changes of terroir. If you gaze across the Clos from its northern edge, you will see the land rising and falling in ripples across its width, as well as the basic gradient from top to bottom.

CLOS DE VOUGEOT





OLIVIER BERNSTEIN

As a wine lover I have always found this vineyard to be under-rated. I cannot hide my joy today in being able to cultivate several plots for this is a wine which I particularly love to taste and to collect.

Located in the commune of Morey-St Denis, this Grand Cru of 16.90 hectares continues the family of Grands Crus from Gevrey-Chambertin southwards. It sits at about 250 metres altitude and is exposed to the rising sun.

Clos de la Roche is strongly calcareous with very little topsoil above the big slabs of rock which give it its name. The vines which we cultivate average 50 years of age.

The wine is ample, deep and savoury, marrying power and delicacy while on the nose one finds violets and red cherries along with spices (pepper, cinnamon, cloves). The mouth deploys a tapestry of tannins with fine grains, like velvet. It is hard to resist temptation: the 1001 nights.

JASPER MORRIS MW, BURGUNDY DIRECTOR

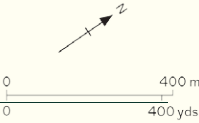
In the 19th century Clos de la Roche covered just 4.57 hectares. However when the time came to classify the Grands Crus in 1936 it was decided to incorporate vines in Mochamps, Froichots, Friemères, Chabiots and the lower part of Monts Luisants. This brought the vineyard up to 15.34 hectares, further land in Genavrières and Chaffots being included in 1971 to round out the Grand Cru to its current size..

While the obvious supposition is that Clos de la Roche is named for the mother rock close below the surface, Laurent Ponsot has a much more interesting explanation. Above the vineyard is a large flat rock of the sort used for sacrifices in druidical times, and he believes this to be the source of the name.

Clos de la Roche is quintessentially Morey, not that easy to define yet clearly a very fine wine, with a slight aromatic wildness which differentiates it from a top Chambolle-Musigny, and a tight linear structure which ensures longevity. Clos de la Roche, has sinews, structure and density. The weight of the fruit appears very much towards the back of the palate, and is exceptionally persistent.

CLOS DE LA ROCHE

KEY



- Grands Crus
- Premiers Crus
- Appellation Morey-St-Denis





OLIVIER BERNSTEIN

Bonnes Mares is found above the Route des Grands Crus between Morey-St Denis and Chambolle-Musigny. It represents 15.06 hectares.

Our-50-year-old vines can be found between 250 metres and 270 metres altitude. There are two soil types in Bonnes Mares: the white soil higher up the slope, composed of calcareous marl rich in fossils, and the red soils lower on the slope with a clay-limestone subsoil of compact rock.

We cultivate vines in both parts and blend the grapes together. The result is impressive. The wine is not easy to approach while young; it is fresh, robust, with body and weight. Its breadth is imposing and the texture is fleshy. With time Bonnes Mares becomes refined, allowing its delicacy to appear. It offers us spellbinding hints of sandalwood, vanilla and cocoa, sometimes accompanied by floral notes such as rosebud and lilac. A giant.

JASPER MORRIS MW, BURGUNDY DIRECTOR

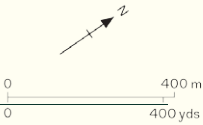
Of the total, 13.54 hectares lie in Chambolle and 1.52 in Morey-St Denis. There used to be a little more on the Morey side but since it was within the walls of Clos de Tart, and belonged to the same owner, Mommessin, it became part of Clos de Tart in 1965. Has the name evolved from 'bonnes mères', the good mothers (nuns) of Notre Dame de Tart, or is it derived from 'marer', to cultivate? Neither, according to Jacques Lardière of Louis Jadot who attributes the name to an ancient word for fairies.

It is a hard vineyard to get a handle on, with a multiplicity of producers and a complex terroir. For a start, it does not taste entirely like a wine from Chambolle-Musigny – probably it has a touch more kinship with Morey-St Denis for there is definitely a wilder streak to Bonnes Mares. It is more of a compôte rather than the pure fruit of Amoureuses or Musigny.

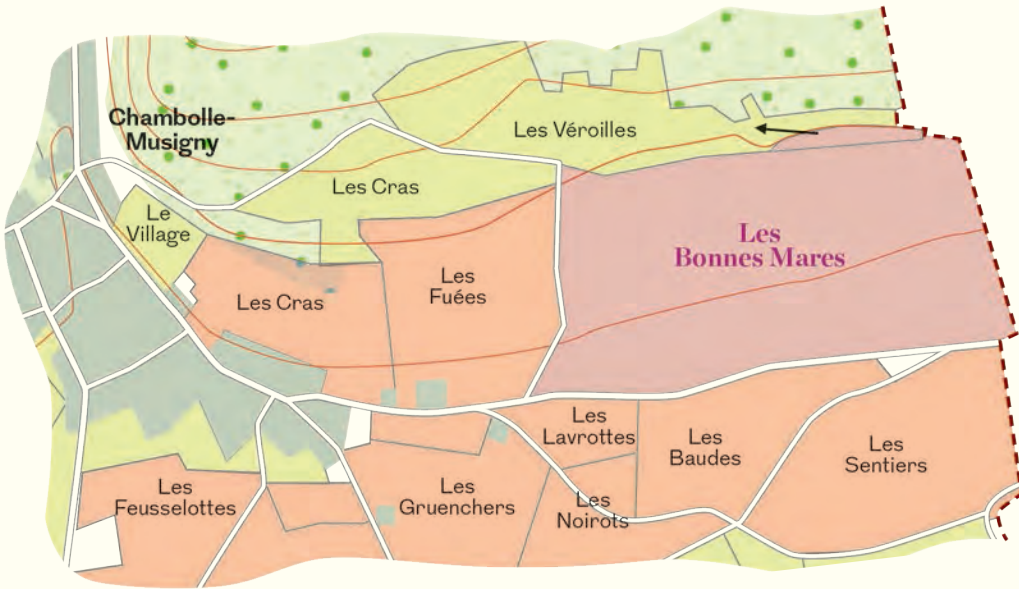
There is a diagonal path leading from the lower part of the vineyard at the southern end to the top at the Morey end. Broadly speaking the soil below this line is terres rouges and above terres blanches.

BONNES MARES

KEY



- Grands Crus
- Premiers Crus
- Appellation Chambolle-Musigny





MAZIS-CHAMBERTIN
GRAND CRU
OLIVIER BERNARD

2012



OLIVIER BERNSTEIN

We move back northwards to finish with the three finest vineyards of the village, Les Mazis, Le Clos de Bèze and Le Chambertin. They are adjacent but each has its own personality.

Furthest north is Le Mazis-Chambertin. It has just 9.1 hectares and owes its name to a hamlet which disappeared in the Middle Ages.

Since we started out we have cultivated two plots, one in Le Mazis-Haut and the other in Le Mazis-Bas. Being 80 years old the vines do not produce much fruit. The owner wanted to pull them out but I persuaded him to leave them for a few more years. In 2012 I was able to purchase one of the plots and I have hopes for the other.

This vineyard is situated at the mouth of the Combe de Lavaux on brown earth soils, made up of thick downwash from the plateau above which covers the limestone sub-soil.

The wine is a great aristocrat but it is a bit wild. Its virility and sap require long ageing. Then it will declare its class and distinction and show that the length of the aftertaste is infinite. The notes which spring to mind when I think of Mazis-Chambertin are spices, liquorice, leather and fur.

JASPER MORRIS MW, BURGUNDY DIRECTOR

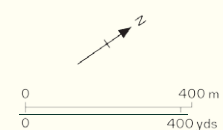
Mazis- or Mazy-Chambertin lies at the northern end of the group of Grands Crus, closest to the village, and is divided into two parts of which Mazis-Haut, sitting on the same rock formation as Clos de Bèze, is slightly superior to Mazis-Bas. Between 1855 and 1935 Mazis increased from 8.59 hectares to its present 9.10 at the expense of a little morsel of Les Corbeaux.




Of course, in best Burgundian fashion, there is a fair bit of Mazis-Bas which is higher up the slope than part of Mazis-Haut. The difference between the two is that Mazis-Bas is on slightly deeper soil with some influence from the alluvial fan of the Combe de Lavaux, both in terms of soil make-up and temperature. It is a predominantly brown soil with a few stones. The underlying rock is in the form of fissured slabs through which the roots are able to penetrate.

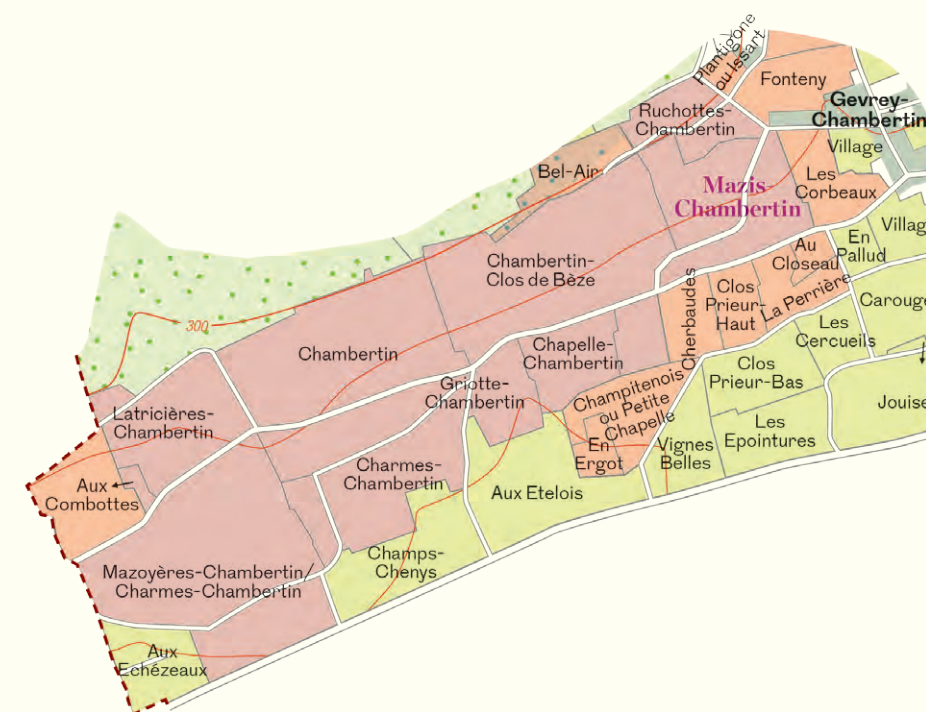
The wines are noted for firm structure and considerable power. They often have a wilder character than other members of the Chambertin family with notes of tannins, leather, menthol, liquorice – all sorts of complex aromatics which are far removed from the opulent sweet fruit of Charmes-Chambertin.

MAZIS-CHAMBERTIN

KEY



-  Grands Crus
-  Premiers Crus
-  Appellation Gevrey-Chambertin





OLIVIER BERNSTEIN

Chambertin Clos de Bèze shares the imperial crown with Chambertin.

Neighbouring Mazis-Chambertin, this Clos which belonged to the Abbey of Bèze is one of the oldest in Burgundy, having been created in the 7th century. It covers 15.39 hectares.

Since the 2009 vintage I am honoured to be able to offer a Chambertin Clos de Bèze made from vines over 60 years in age.

Chambertin Clos de Bèze fascinates me by its unique balance and extraordinary elegance. One talks about this wine in terms of the iron fist in the velvet glove. It has a powerful and high class personality, but at the same time is delicate, sophisticated and voluptuous. I find little red fruits and oh-so-seductive oriental spices. Built for the long term, this wine will nevertheless reveal its secrets before Mazis-Chambertin or Chambertin itself.

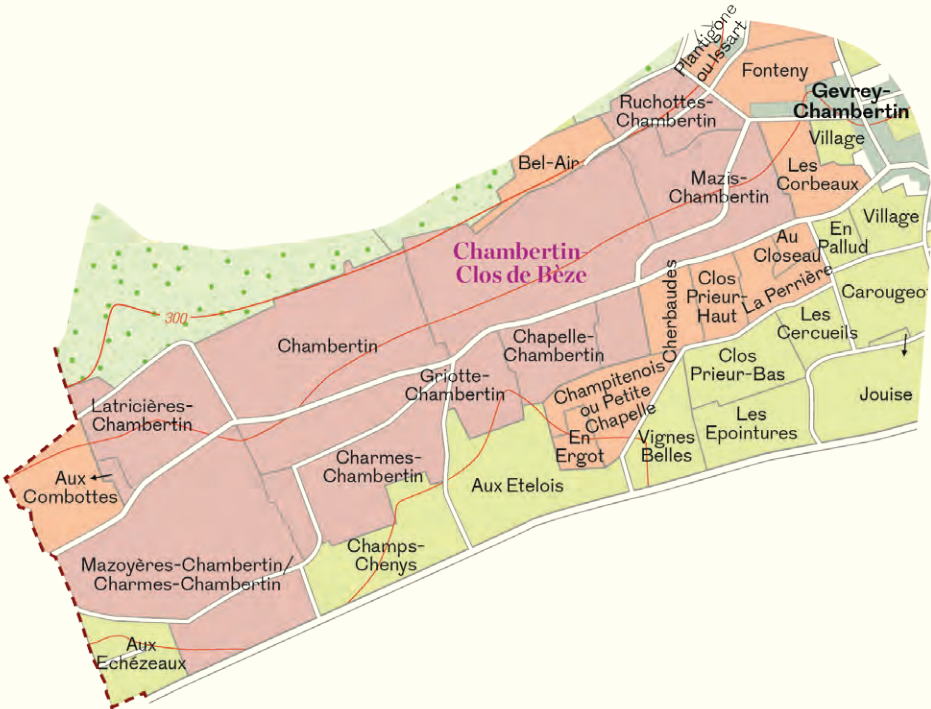
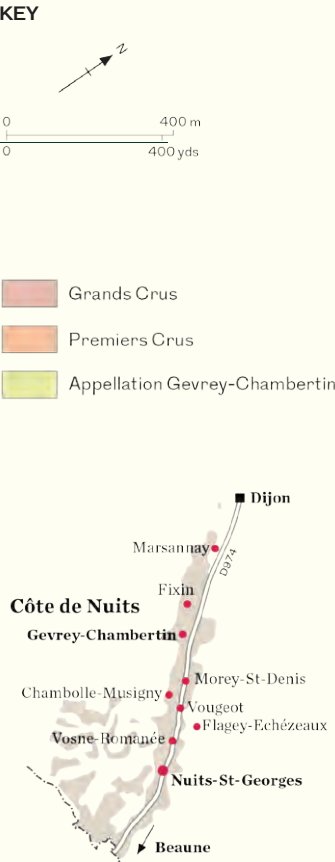
JASPER MORRIS MW, BURGUNDY DIRECTOR

Chambertin and its immediate neighbour Clos de Bèze are the regal pair of the village. The quirks of Burgundian law allow for wines made from the latter to be labelled as the former though this rarely happens. Chronologically, Clos de Bèze comes first as the monastery of Bèze, north of Dijon, received a donation of existing vineyards here shortly after its foundation in 630, whereas Monsieur Bertin, who owned the fields which now bear his name, came later.

The differences? The slope is a touch more pronounced in the Clos de Bèze, with browner soil below, lighter above. There are many small stones in the topsoil of the Clos, which drains well and is a notably warm site. It has been suggested that the southern part of Clos de Bèze, with more marl, is the better, whereas at the other end the land falls away to the north.

The Clos de Bèze is a subtly nuanced wine, complex, classy, and delicate. Often it shows very well in barrel compared to its more powerful neighbour, and is usually the first of the pair to show its charms in bottle.

CHAMBERTIN CLOS DE BÈZE





OLIVIER BERNSTEIN

The story has been told that the great reputation of Clos de Bèze inspired a neighbour to become a vigneron: a certain Mr Bertin whose name of Germanic origin denotes the son of Bert, the brilliant. He planted vines in his field in place of cereals, using cuttings from his neighbour's plants and adopted the same work methods. Success was not long in coming and in due course the field was named the champ de Mr Bertin, hence Chambertin.

We cultivate 60-years-old vines in this vineyard. Last to join our portfolio, in 2012, the final wine in the line-up can presume to the top place on the podium. People speak of the King of Wines, the Wine of Kings, or indeed of Napoleon's favourite wine. It has to be said that the wine is sublime. It is austere in youth. At its zenith, it will fascinate you by its robust power, structure and vigour. It will develop aromas of liquorice, chocolate and black fruit. It seems to be built for an eternal life.

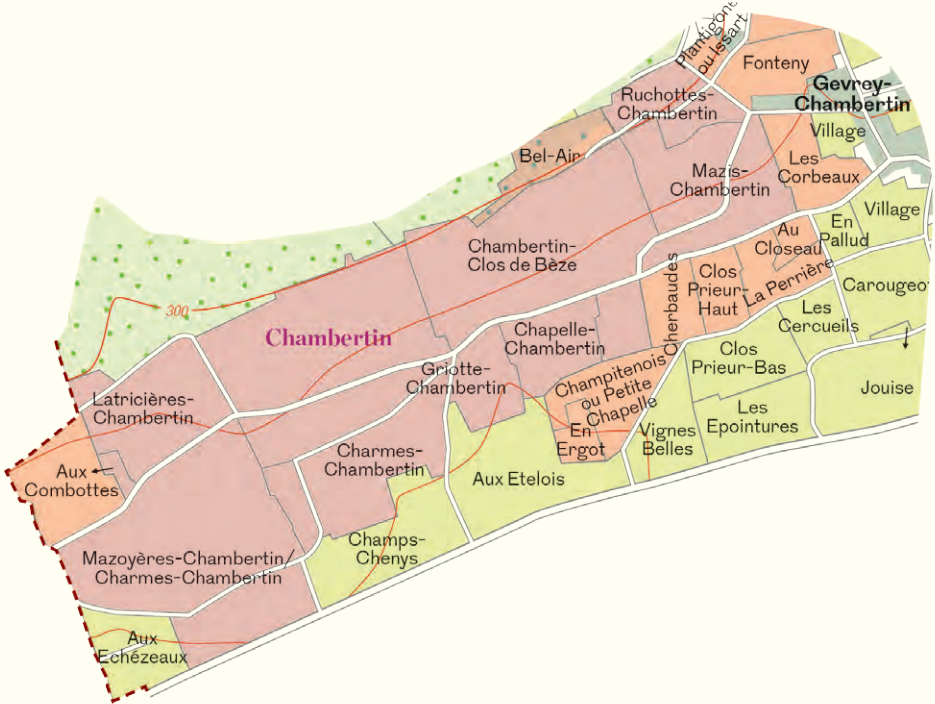
JASPER MORRIS MW, BURGUNDY DIRECTOR

The first surviving reference to Chambertin dates to the 13th century, when Guillaume de Grancey swapped some vines in Champ Bertin with the Abbey of Cluny in 1276.

Together with Clos de Bèze, which may be sold as Chambertin, this forms the heart of the Gevrey vineyards, a solid rectangular block of 28.3 hectares on a bedrock of calcaire à entroques from the Bajocian period, with whiter marly soils on the upper slopes. Whereas most of the rows of vines run down the slope from west to east, there is a small band at the top of Chambertin where the vines run north-south. Chambertin is a slightly cooler site than Clos de Bèze thanks to breezes from the Combe Grisard above and to the south.

This is certainly the most powerful and long lasting wine of Gevrey-Chambertin. For Abbé Claude Arnoux (1728) Chambertin was 'the most considerable wine in all Burgundy': For Matt Kramer (1990), Chambertin 'connotes capillary-bursting pleasure'. The famous producer Charles Rousseau is quoted by Jean-François Bazin as saying that 'Le Chambertin is male, well built. It lacks a bit of finesse in youth, but rounds out'.

LE CHAMBERTIN





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