

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

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WINE & SPIRIT MERCHANTS

# OLIVIER BERNSTEIN

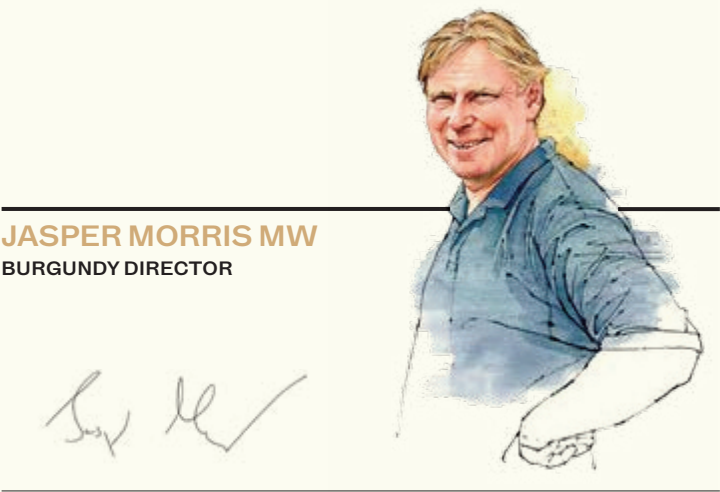
Premiers and Grands Crus





# 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

*It has been a truly satisfying experience watching the transformation of the embryonic Bernstein business into one of Burgundy’s most highly rated producers. When I first tasted Olivier’s debut vintage, 2007, it was clear that here was a special new talent in Burgundy – especially judging by his sublime Mazis-Chambertin in that first harvest.*

*Over the next few vintages Olivier Bernstein’s wines have grown in stature. The marque came of age with a superb range of wines in 2012, the first vintage in which the special mixed cases, including the unique wooden case of a bottle each of the seven Grands Crus, were offered.*

*The range has been stable since then, with three high class Premier Cru vineyards, Les Lavrottes in Chambolle-Musigny along with Champeaux and Cazetiers in Gevrey-Chambertin, and a magical roll call of seven of Burgundy’s illustrious Grands Crus. All the wines carry the Bernstein hallmark of succulent yet refined fruit, underpinned by a beautifully glossy texture.*

*The trio of 2012, 2013 and 2014 confirmed the coming of age of Olivier Bernstein: three beautiful vintages each in its own style. Olivier captured the authority of 2012, the energy of 2013 and the silky class of 2014 perfectly. The wines in 2015 are fully worthy of this outstanding vintage, certainly the finest since 2010. Olivier began picking in perfect weather on 6th September and completed the harvest without any rain. The resulting wines are detailed in the pages that follow.*

*Berry Bros. & Rudd is delighted to distribute Olivier Bernstein in the UK, Hong Kong, Japan and Singapore.*





# BONNES-MARES

## GRAND CRU

### OLIVIER BERNSTEIN

# 2015

#### 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 2015, 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.



CHAMBOLLE-MUSIGNY, LES LAVROTTES, 1ER CRU

TYPICAL PRODUCTION: 500 SIX-BOTTLE CASES



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 15 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.*

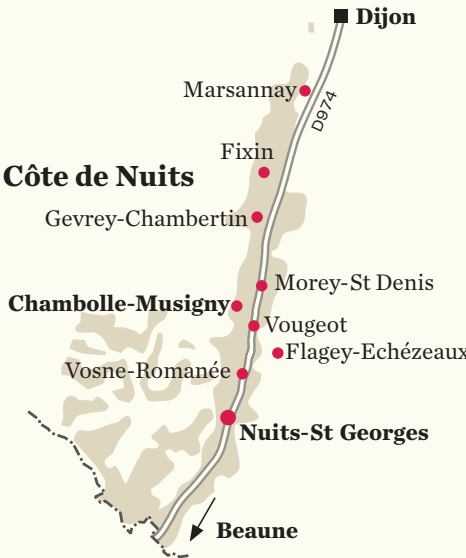
JASPER MORRIS MW, BURGUNDY DIRECTOR

*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.*

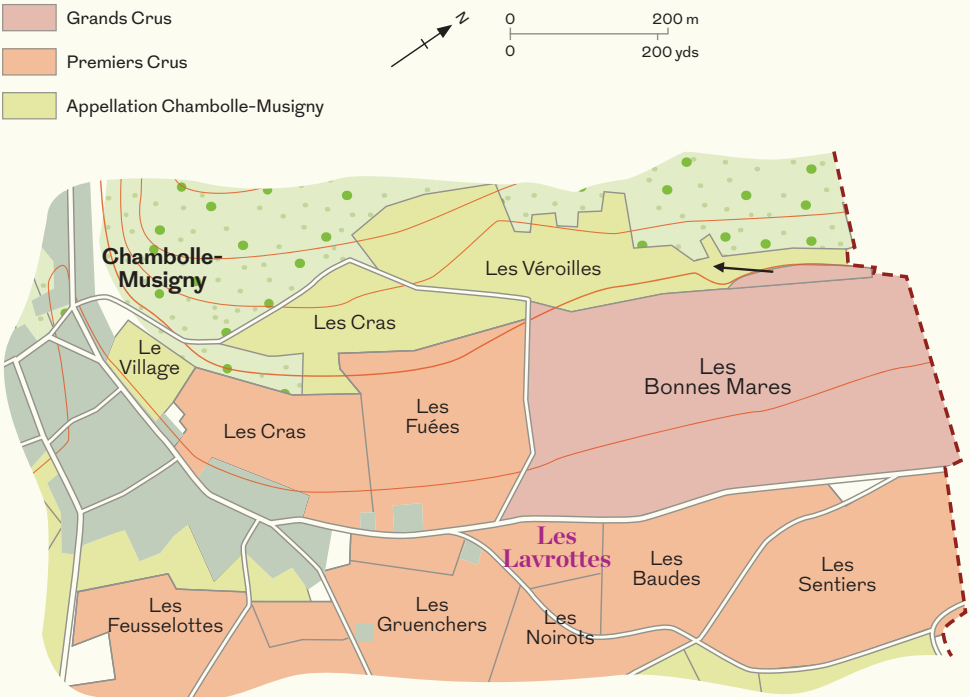
2015 CHAMBOLLE-MUSIGNY, LES LAVROTTES, 1ER CRU

*The colour offers an attractive, paler, ruby-purple hue. The bouquet reveals a lacy distinction which really speaks of Chambolle-Musigny with light raspberry and crushed strawberry notes alongside a touch of mineral spice. There is great depth and purity of fruit to the palate which reveals deep, dark plums and damsons along with blackberry and blackcurrants, with lovely purity and very fine tannins. The acidity and tannins are in excellent balance and a wealth of fruit emerges at the back of the palate, along with a hint of cream. The exceptionally persistent finish is silky and long. A lovely wine, this will need some time in the cellar, but will be lush and impressive when mature. Drink 2021-2027.*

CHAMBOLLE-MUSIGNY



KEY

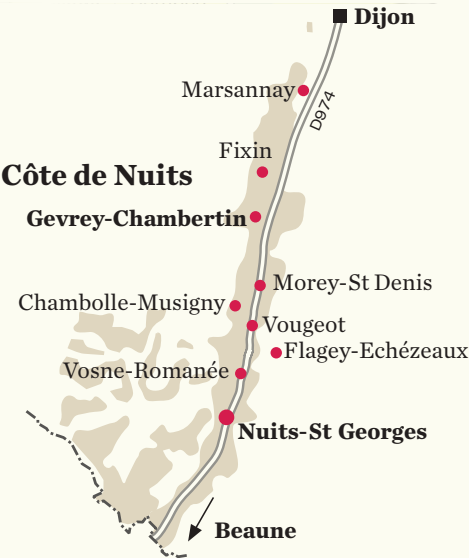




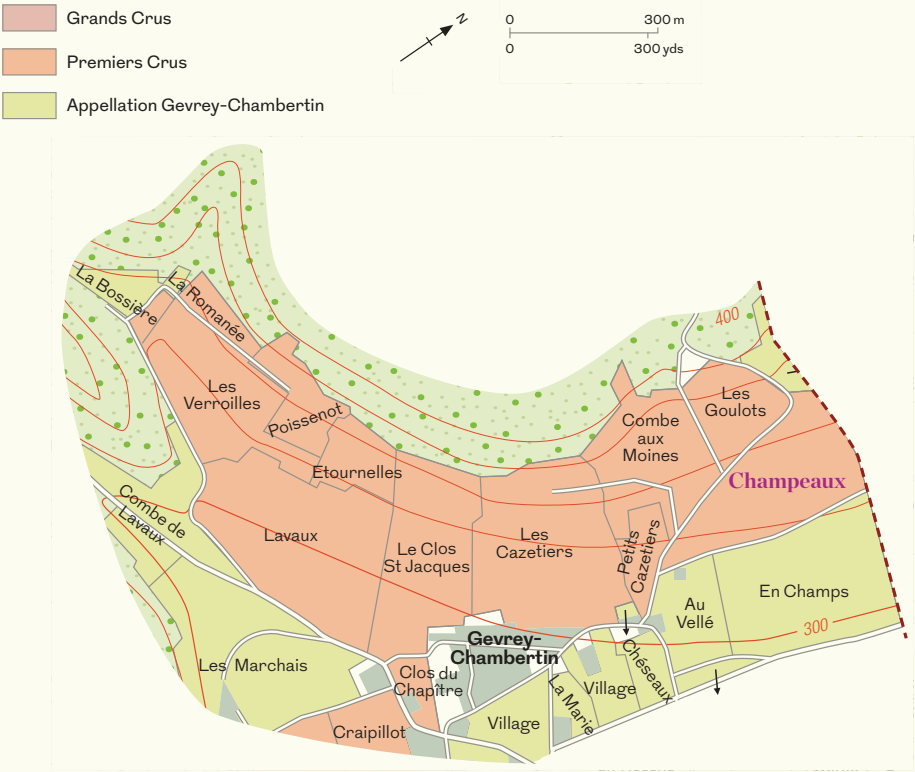


<p><b>OLIVIER BERNSTEIN</b></p> <p><i>I have a weakness for Les Champeaux, perhaps because I was able to buy our magnificent plot of 0.42 hectares in 2012. Perhaps also because Les Champeaux is situated in what is still a wild place, with dry stone walls and stone cabottes. Or maybe finally because here 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.</i></p> <p><i>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.</i></p> <p><i>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.</i></p>	<p><b>JASPER MORRIS MW, BURGUNDY DIRECTOR</b></p> <p><i>Les Champeaux is located mid-slope towards the northern 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.</i></p>	<p><b>2015 GEVREY-CHAMBERTIN, LES CHAMPEAUX, 1ER CRU</b></p> <p><i>Fine mid-purple in colour, the Champeaux bouquet is very perfumed with some floral, violet notes and a hint of a chocolate richness below – but it is the wealth of deep red fruit which wins through with attractive, piquant briary notes. There is a huge amount more in the mouth, with very striking cherry and dark raspberry notes, bracing and fresh. The tannins are neatly woven into the generous yet clearly defined body. It is firm but juicy, allowing great harmony. The finish provides a rich combination of tannic structure and alluring black and red fruits bursting with brightness at the end. Drink 2021-2028.</i></p>
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GEVREY-CHAMBERTIN



KEY





GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU

TYPICAL PRODUCTION: 400 SIX-BOTTLE CASES



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.

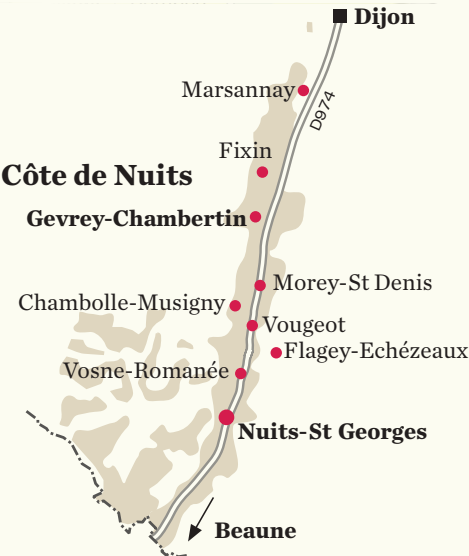
JASPER MORRIS MW, BURGUNDY DIRECTOR

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.

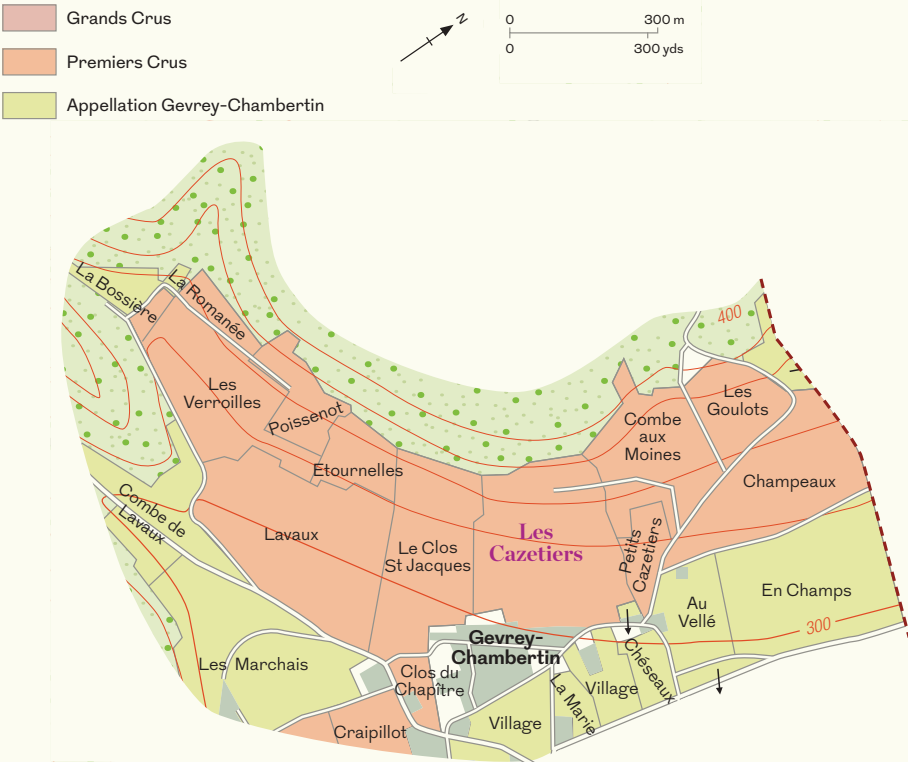
2015 GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU

A racy mid-purple, this has a fabulously noble nose with the whole bunches showing in flamboyant style, their infusion of spice being perfectly married to the fruit. This is the sort of wine that one wants to keep on sniffing because the bouquet is so gorgeous. There is a beautiful harmonious density here, a huge weight of fruit right through the middle, lovely minerals and a silky, multi-layered texture with tarry depths and gentle exoticism. There is plenty of stuffing on the palate, further evidenced by a broad finish and a supremely elegant fruit-oak balance coming through at the back. The tannins are present but fine-grained with excellent acidity, bringing balance and further lifting the fruit. The finesse of the tannins and the energy single this wine out. Very classy, this is a fantastic Cazetiers. Drink 2022-2030.

GEVREY-CHAMBERTIN



KEY





CLOS DE LA ROCHE  
GRAND CRU

OLIVIER BERNSTEIN

2012

CHAMBERTIN CLOS-DE-BÈZE  
GRAND CRU

OLIVIER BERNSTEIN

2014

MAZIS-CHAMBERTIN  
GRAND CRU

OLIVIER BERNSTEIN

2014





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.*

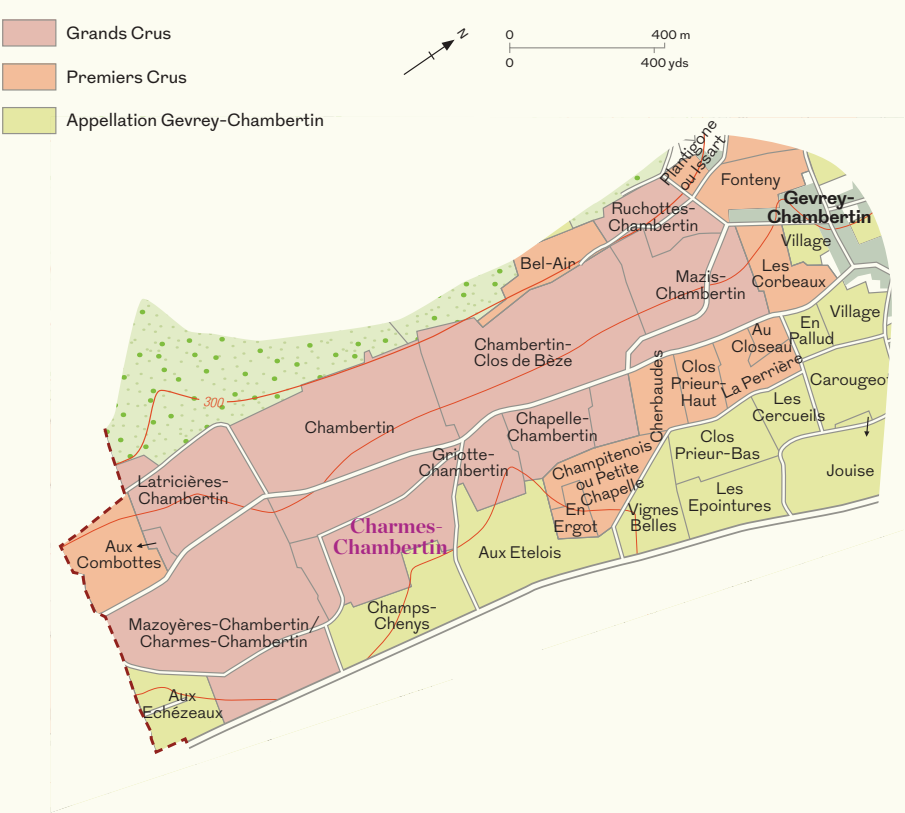
2015 CHARMES-CHAMBERTIN, GRAND CRU

*The class of this wine is apparent immediately with the rich, vibrant purple colour, followed by a sumptuous depth of ripe bramble and berry fruit on the nose, while an imperial purple cloak of fruit swathes the bone structure. This wine has a velvety charm and richness, voluptuous but not pendulous. Lush, rich and impressive on the palate, with masses of dark hedgerow fruit, this smoothly succulent mouthful is supported by mineral muscularity, some tannins and a fresher aspect from the stems. The weight of fruit has totally subsumed the oak in the finish. This has considerable stature and so much more to reveal in time. Drink 2023-2035.*

CHARMES-CHAMBERTIN



KEY







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.*

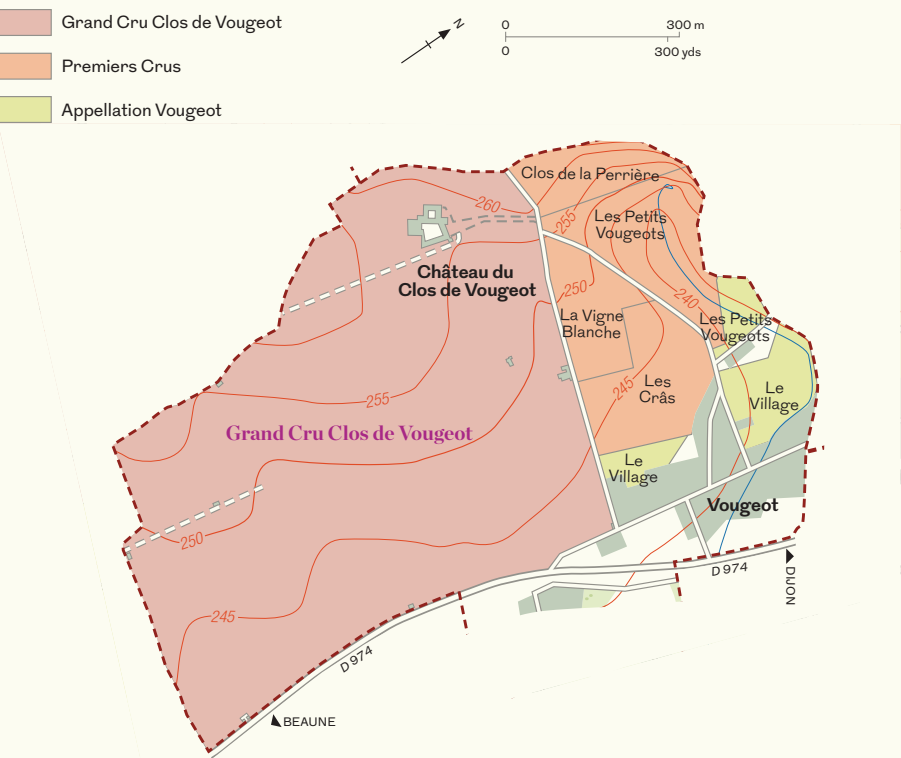
2015 CLOS DE VOUGEOT, GRAND CRU

*The rich purple colour leads to an incredible weight of fruit right at the start of the bouquet, and the volume does not diminish thereafter. Beautifully smooth and succulent, the fruit swarms right through the middle to a gracious and exceptionally long finish. The palate has an abundance of dark brooding black fruits, with great depth and purity of fruit. There are also some delicate, lighter red fruits here, with savoury, mineral tones too. The overall effect is of voluptuous, dark purple fruit with a mouth-feel like silk over velvet, to make a very serious and proper Clos Vougeot. Large scale, round and pure, already showing considerable complexity, this will nonetheless require time for all the components to integrate. With its persistent finish, there’s a great deal here to be excited about. Drink 2025-2035.*

CLOS DE VOUGEOT



KEY







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 1,001 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, Fremières, 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 sinew, structure and density. The weight of the fruit appears very much towards the back of the palate and is exceptionally persistent.*

2015 CLOS DE LA ROCHE, GRAND CRU

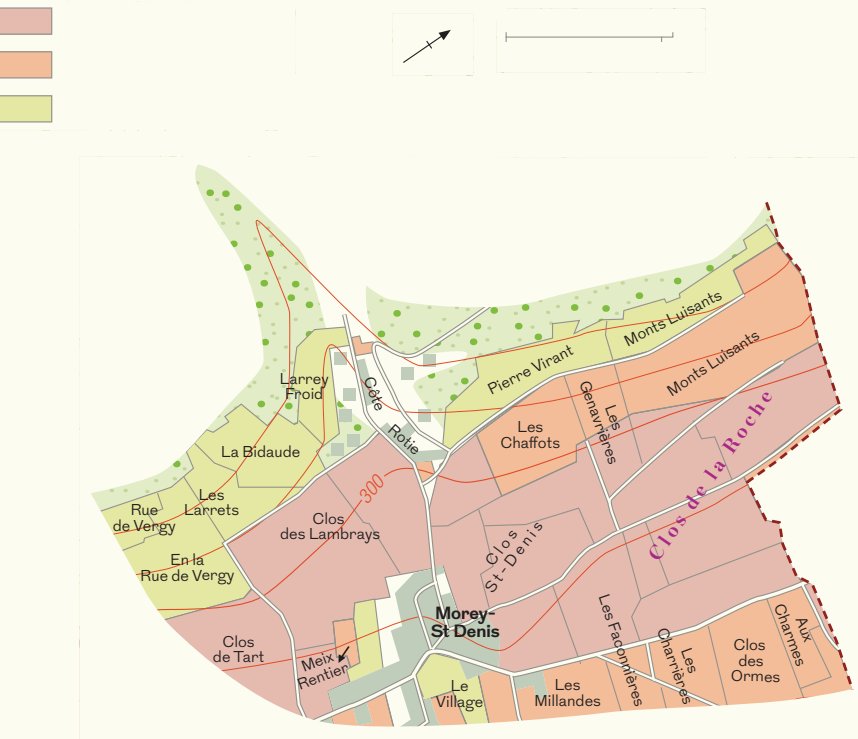
*Glowing medium-deep purple in colour, the nose has lovely, pretty floral overtones, with beautifully crisp and crunchy red fruits, providing wonderfully complex aromatics. It is smooth, supple and charming, very classy with some violets and real elegance. The mouth too has exceptional poise with a long, smooth, satiny coating of fruit – red and black cherry, blueberries and raspberries – the texture put into relief by the whole bunches. The wine is long and graceful, perhaps the most perfumed and floral of the Bernstein Grands Crus, even silky by Clos de la Roche standards. There is great purity and concentration of fruit leading to a very lovely aftertaste, the savoury finish that says “I’m not done yet...”*

*Drink 2023-2035.*

CLOS DE LA ROCHE



KEY







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 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.*

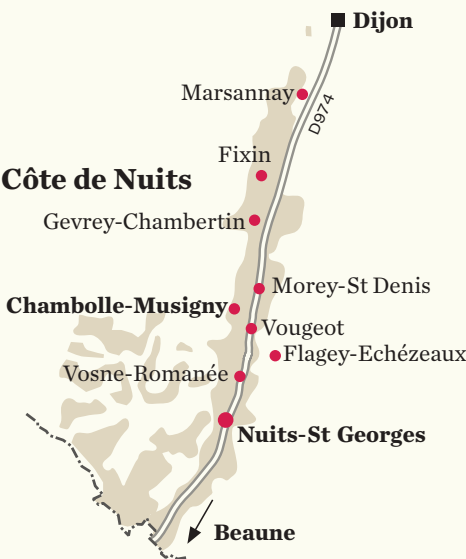
*It is a hard vineyard to get a handle on, with a multiplicity of producers and a complex terroir. For a start, it does not taste entirely like a wine from Chambolle-Musigny – probably it has a touch more kinship with Morey-St Denis for there is definitely a wilder streak to Bonnes Mares. It is more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

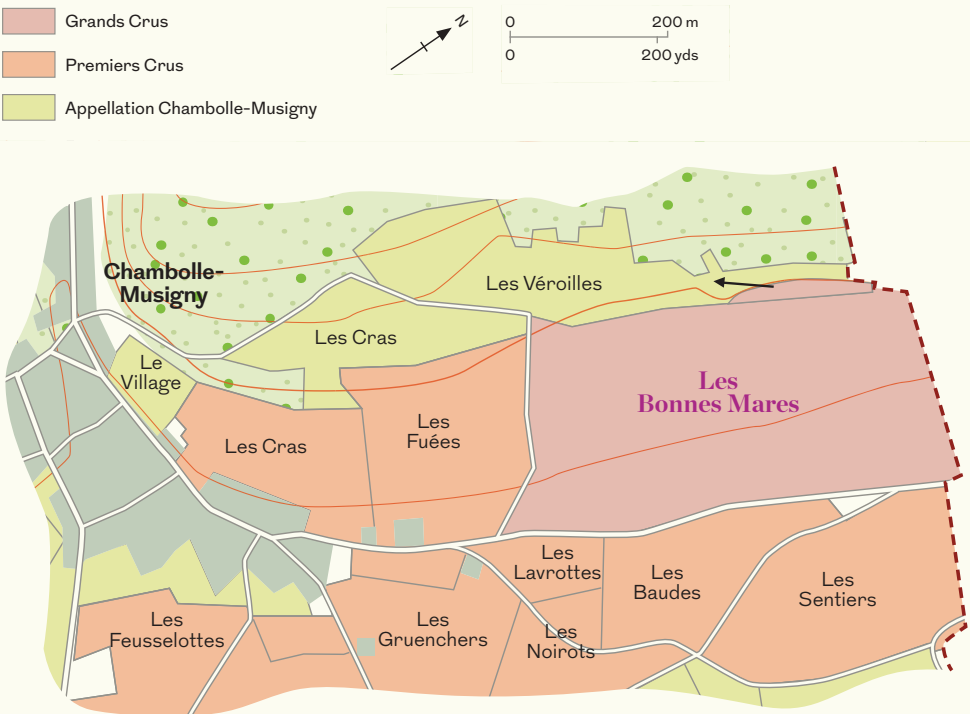
2015 BONNES-MARES, GRAND CRU

*This is one of the most striking wines in the whole cellar in 2015. It displays a ripe, gorgeous purple colour and a wonderfully heady, explosive nose. The detail is very fine too. And then in the mouth this wine is unbelievable, with an extraordinary wealth of brilliant, sumptuous dark red fruit and yet the freshness at the back keeps the balance perfect. Velvety tannins envelope the palate which is bursting with bright, fresh bramble fruit. This is a very impressive wine which is powerful yet elegant with a fantastic energy that ensures it will evolve beautifully over the years. This is Bonnes-Mares at its very best, stunning. The finest Bonnes-Mares that Olivier has ever made. Drink 2023-2036.*

BONNES-MARES



KEY











*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 spice, liquorice, leather and fur.*

*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.*

Another wine with a full, bright purple colour, the bouquet displays bright fruit, rich, floral and slightly savoury, with cassis and wild earth tones, plus strawberry and pepper. “Meaty, Beaty, Big and Bouncy” noted a colleague who is into The Who. The density is absolutely there but it is too youthful really to show all the detail. Once in the mouth you can see the majesty of this wine, multi-layered, with a superb tensile texture, dark berry fruits, some fresh peach as well, very pure, chiselled and beautifully constructed. The generous and velvety texture provides immediate depth whilst retaining incredible focus. The purity, dexterity and concentration are impressive. This has a lot to give with time. This is a keeper; a big, serious Mazis-Chambertin just raring to be released from its chains. Drink 2025-2040.

A map of the Côte de Nuits wine region in Burgundy, France. The map shows a north-south orientation. At the top is Dijon, marked with a black square. A road labeled 'D974' runs north-south through the center. To the east of the road are the towns of Marsannay (red dot), Fixin (red dot), Gevrey-Chambertin (red dot), Morey-St Denis (red dot), Chambolle-Musigny (red dot), Vougeot (red dot), Flagey-Echézeaux (red dot), and Nuits-St Georges (red dot). To the west of the road is Vosne-Romanée (red dot). The vineyard areas are shaded in light brown. At the bottom, an arrow points to Beaune. The title 'Côte de Nuits' is written in large, bold, black letters on the left side.



CHAMBERTIN, CLOS-DE-BÈZE, GRAND CRU

TYPICAL PRODUCTION: 300 SIX-BOTTLE CASES



OLIVIER BERNSTEIN

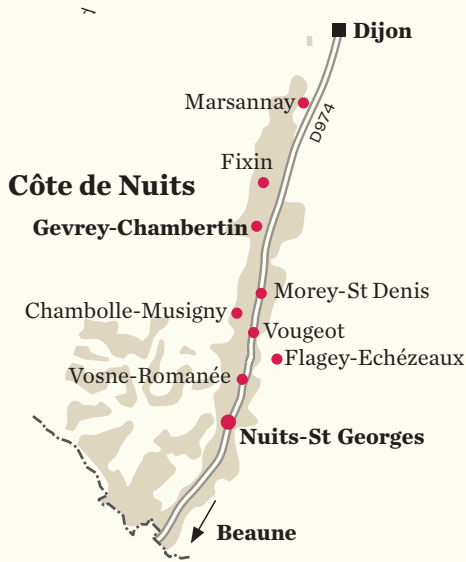
*Chambertin Clos-de-Bèze shares the imperial crown with Chambertin. Neighbouring Mazis-Chambertin, this Clos – which belonged to the Abbey of Bèze – is one of the oldest in Burgundy, having been created in the 7th century. It covers 15.39 hectares. Since the 2009 vintage I am honoured to be able to offer 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 an 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.*

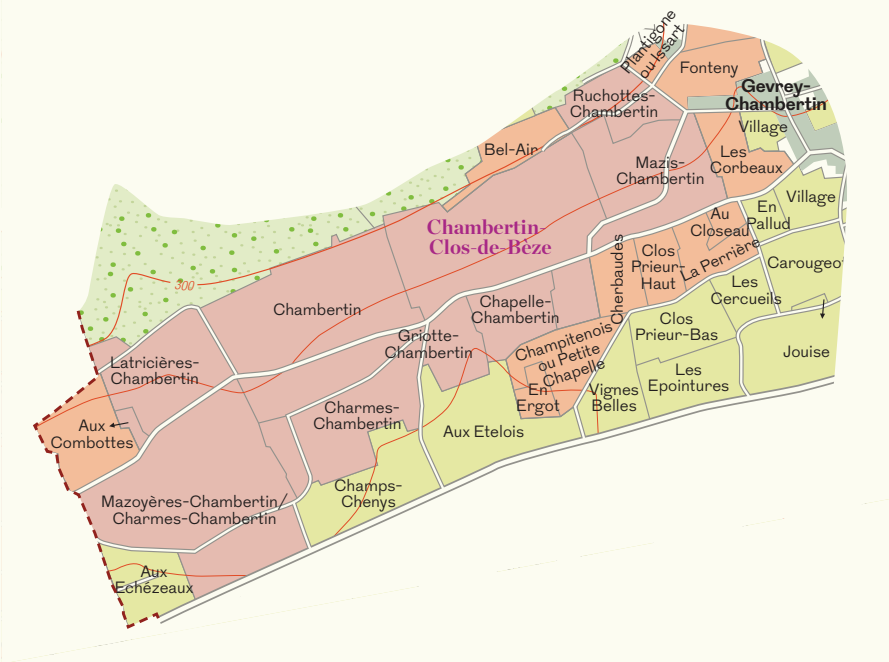
*2015 CHAMBERTIN, CLOS-DE-BÈZE, GRAND CRU*  
*The pretty pink-purple colour of Clos de Bèze is never the deepest. The quality of this great vineyard shows, however, in the beautifully fine, elegant bouquet, with violets among the elusive floral aromas, supported by a concentration of blueberry and blackberry notes. It is very impressive on the palate too, so fine and well-balanced, a real beauty. Enjoy the velvety fruit, as fine as it could possibly be, with wonderful balance, subtlety and finesse. Regal dark fruit and elegance are the lasting impression; silky, magically stylish. There is no sign of the stems until a complex whisper at the absolute finish. The tannins are very fine and the freshness of the vintage is apparent throughout. Very complete even from cask; power twinned with finesse. Drink 2023-2040.*

CHAMBERTIN CLOS-DE-BÈZE



KEY

- Grands Crus
- Premiers Crus
- Appellation Gevrey-Chambertin







*We cultivate 60-year-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.*

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”.

*The Chambertin is deeper in colour than the Clos de Bèze. Despite its youth and majesty, it is possible to tease out magical subtleties. The bouquet offers a great mix of spice – complemented by lifted, floral notes – and the concentrated ripe dark fruit. The fruit is incredibly concentrated and pure; the tannins are fine-grained; the mouth is full and bold with fresh acidity bringing lift to the palate. The wine is infused with a wealth of dark cherries, then some almonds, a wave of lingering red fruits and a perfect acid-tannin balance. While in some ways understated, it displays effortless majesty, with “such density that it probably has its own gravitational pull”, a colleague noted. This is most definitely a wine for the long haul which will certainly reward patience. The 2015 Bernstein Chambertin asserts an authority like no other. Drink 2027-2045.*

A map of the Côte de Nuits wine region. The map shows a series of vineyard areas (shaded in light brown) along a road (D974) that runs from Dijon in the north to Beaune in the south. The towns marked along the road from north to south are: Marsannay, Fixin, Gevrey-Chambertin, Morey-St Denis, Chambolle-Musigny, Vosne-Romanée, and Nuits-St Georges. Flagey-Echézeaux is also marked as a vineyard area. The map is oriented with North at the top.

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