

DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

CHAMBERTIN CLOS DE BEZE

Thanks to its eastern exposition, this parcel of Chambertin Clos de Bèze is well ventilated by the northern winds, while its moderate slope ensures a perfect drainage. The soil is of brown limestone and rich in mineral salts and limestone debris.



- Region: Burgundy, Côte de Nuits
- Classification: Grand Cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 30 years
- Area: 0 ha 60
- Production: 1800 bottles
- Harvest: by hand

2008 vintage

Tasting notes by L. Michelet

A medium deep garnet-red colour. It has a fine, elegant and racy nose of summer fruits mixed with a hint of fresh vanilla.

On the palate the wine displays black fruit notes and a multitude of scents liven up the tasting through to the finish: vanilla, liquorice, sweet spices. The complexity of the region is perfectly expressed. This is a wine that succeeds handsomely in balancing subtlety and structure.

2007 vintage

A bright carmine-red colour.

The still very fresh nose evokes aromas of fruit stones preserved in brandy and vanilla.

The fairly soft body is supported by unctuous and sweet tannins. A somewhat reserved wine.

Ideal with: game birds (pigeon, pheasant, partridge), matured Burgundian cheeses.

Harvest: 7th September 2009

Awards : 93 Wine Spectator

2006 vintage:

Harvest on September 27th, complete destemming, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 20 months in oak barrels (80 % new barrels).

A bright ruby red colour and a bouquet of raspberries. The attack on the palate is discrete, yet followed by a full body. A wine of superb density thanks to firm, but not exceedingly strong tannins. The finish is marked by subtle hints of truffle with an elegant touch of minerality.

Food matching: Roe venison, leg of lamb.

Aging potential: 10/12 years

Awards: Gold medal at the Concours Général Agricole de Paris

Domaine Pierre Gelin - 2, rue du Chapitre - 21220 Fixin

Tél : 03 80 52 45 24 - Fax : 03 80 51 47 80

Email : info@domaine-pierregelin.fr – www.domaine-pierregelin.fr

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2003 vintage:

A sublime sparkling dark red robe. A fabulously rich nose dominated by notes of black fruits (blackcurrant, blackberries) and spices (tobacco, pepper). The palate, with delicate floral aromas, has an astonishing presence, interwoven with fine quality tannins. The extended but by no means aggressive finish is typical of the great keeping wines.

A superb wine which should be kept for at least 5 to 10 years before submitting it to our impatient taste buds.

Serving temperature: 16°

Preserving: 8/10 years

References: Hachette Guide 2007

2002 vintage:

An intense cherry red robe with bluish hints; a pure and subtle nose with aromas of well-ripened fruits accentuated by a well-structured woody fragrance lending finesse. Palate combining volume and a firm body endowed with fine tannins.

Serving temperature: 16 °, best drunk with red meats, cheeses.

Preserving: 8/12 years

References: silver medal at the Paris "Concours Agricole" in 2004.

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