

MARCHAND-TAWSE  
GRANDS VINS DE BOURGOGNE



## 2013 CHAMBERTIN CLOS DE BÈZE GRAND CRU



### · SYNOPSIS OF THE WINE ·

#### THE VINE

Grape variety : Pinot Noir

Soil : The surface is slightly steeper and higher than the rest of Chambertin, allowing a better drainage. It lies on a limestone substratum rich in fossils from the lower Bajocen, covered by a rather chalky top-soil

#### THE VINIFICATION

Maceration process : 100% de-stemmed bunches, five days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 18 days

Pressing : Vertical press.

#### THE AGEING

Total elevage : 18 months

Oak used : One year old French oak barrel from Allier forest

Operations performed during ageing : One racking after the malolactic fermentation, bottled directly from the barrel

Filtration : No fining, no filtration

All the ageing operations are carried out according to the lunar calendar



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