



THE VINTAGE

2021 is a rare vintage. The bud burst took place ten days earlier than anticipated on the 4 April. Then, during the nights of the 5, 6 and 7 April, temperatures fell well below as low as -8 °C. From May through until July the weather was cool and humid. Flowering took place mid-June. The harvests began on the 21 September and drew to a close on the 30 September. Our red wines are seductive, intensely fragrant and spicy (notes of white pepper and cinnamon). 2021 offers a classic Burgundian style with delicate tannins, excellent aromatic intensity and notes of juicy, zesty red berries and remarkable balance. This is an elegant and immensely pleasurable vintage.



APELLATION DESCRIPTION

This climat is named after the small houses known as "Mazis" that used to be present on this parcel. It is the most northern of the Gevrey-Chambertin Grands Crus. Our parcel lies in the "Mazis Haut" (upper Mazis) and offers a unique terroir composed of an alluvial cone where scree from the valley has gathered. The wines produced in this climat are seductive, lively and very deep.

Exposition : East
Soil : Shallow soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 55 a 98 ca [3,85 Acres]
Years the vines were planted : 1930 à 1945, 1959, 1974, 2007



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

This wine reveals a deep ruby red hue and intense notes of oak, spice and red fruits on the nose. The palate offers the same aromas and the nose with a harmonious combination of fruity and oaky notes. With its smooth tannins and long, lingering finish, this well-balanced wine is the epitome of elegance.

Serve with : Steak in a mushroom sauce, game stew, glazed duck breast, roast saddle of lamb

Serve at : 16°C

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