Charmes-Chambertin Grand Cru
1997

- **Region**: Côte de Nuits
- **Village**: Gevrey-Chambertin
- **Appellation**: Charmes-Chambertin Grand Cru
- **Grape Variety**: Pinot Noir

**The Vine**
- **Average Vine Age**: 40 years
- **Soil**: Clay, Chalk and Gravel
- **Average Yield**: 30 hl/ha
- **Harvest**: Hand picked

**Vinification & Ageing**
- **Fermentation**: Traditional in open vats
- **Ageing**: 10 to 12 months ageing in oak barrels, 100% new
- **Barrels**: Louis Latour cooperage, French oak, medium toasted

**Description**
Situated at the heart of the great wines of the Côte de Nuits, the Charmes-Chambertin is one of the most famous Grands Crus. Its terroir is highly complex which creates a wine that is supple and smooth with a wonderful rich structure. This wine should be kept for several years to allow it to demonstrate its potential and refinement.

**Wine tasting**
- **Tasting Note**: The Charmes-Chambertin Grand Cru is characterized by an intense ruby colour and aromas of small red fruits. In the mouth, it is an airy wine with woody notes and a lot of freshness on the finish.
- **Cellaring Potential**: 10-15 years
- **Food Pairing**: Venison stew - roasted female deer with pepper and mashed celery - Soumaintrain cheese - mature cheeses
- **Serving Temperature**: 16-17°C