



GRANDS VINS DE BOURGOGNE

Domaine Pierre Gelin

VITICULTEUR-EXPLOITANT



PRODUCER PROFILE

Estate owned by: Pierre Gelin
Winemaker: Pierre-Emmanuel Gelin
Total acreage under vine: 32
Estate founded: 1925
Region: Burgundy
Country: France

Chambertin-Clos de Bèze Grand Cru 2015

WINE DESCRIPTION

Domaine Pierre Gelin is the leading wine producer in the small village of Fixin (pronounced "Fees-an"). The family domaine was founded in 1925 by Pierre Gelin and is today in the hands of Pierre's grandson, Pierre-Emmanuel. Pierre-Emmanuel farms organically and works to minimize the impact on the environment in both vineyard and cellar.

The family owns 32 acres in total including parcels in five Fixin premier crus and the monopole of Clos Napoléon. In 1961 Pierre also purchased vineyards in Gevrey-Chambertin including the monopole Clos de Meixville, Clos Prieur 1er cru, and the grand cru Chambertin-Clos de Bèze.

Chambertin-Clos de Bèze is said to have been named in 630 CE after it became the property of the Abbey of Bèze. It is, in effect, an extension of Chambertin. Clos de Bèze may be sold as Chambertin but wine from Chambertin proper may not be sold as Clos de Bèze. The differences between the two vineyards are subtle. Clos de Bèze is exposed a bit more to the east and receives slightly more sun and ripens slightly earlier. Both Grand Crus drain well and sit on a bed of limestone.

TASTING NOTES

Chambertin-Clos de Bèze is one of Burgundy's great wines. Ripe, fleshy, full-flavored, and intense, the wine tends to have deep color, sturdy but beautifully integrated tannins, and can age for many years in a cool cellar. The wine was completely de-stemmed, fermented with indigenous yeasts, and aged in 80% new Burgundian pièce. Bottled unfiltered and unfiltered.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard size:	1 acres
Soil composition:	Calcareous and Clay
Average Vine Age:	30 years
Bottles produced of this wine:	1,800
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
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ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.5
Residual sugar:	0.2 g/L
Acidity:	3.7 g/L
Total SO2:	56.0 mg/L