

OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2013 CLOS DE VOUGEOT GRAND CRU



2013 Vintage Notes: The 2013 winter was mild and humid. Budbreak took place later than usual, at the beginning of May. Spring began rather cold and rainy, especially in May. In all our plots, we were careful to have good grass presence in order to absorb water. Flowering was especially long because of low temperatures, beginning mid-June and ended in early July. Thanks to a nice summer, veraison took place in optimal conditions. The Burgundy harvest in 2013 began a month later than in 2011 and two and half weeks later than in 2012. We started on September 28 with Mazis-Chambertin (one of our oldest vines). Thanks to a wonderful and dry month of September, the sanitary state of the vines was good. We harvested beautiful grapes in our premier and grand crus from Côte de Nuits. Fortunately we finished just before the heavy rains that started around October 10.

Vineyard: Two different plots within this famous Grand Cru site, located mid-slope on the southern side of the vineyard. At the center of the slope, the soil is shallow, a depth of about 45 cm. (17 inches) with a greater proportion of clay than is found higher up on the slope, overlying broken limestone. These very old vines, 80 years in age, are situated in the midst of the prestigious Clos de la Bourgogne that was built by the Cistercian monks of the Abbey of Cîteaux and dates back to 1098.

Vine Density: 10,000 vines per hectare

Viticulture: Lutte raisonnée (“reasoned protection”); two green harvests during the summer; sustainably farmed

Harvest Dates: September 28 - October 6

Yields: Average of 30 hectoliters per hectare

Vinification: Five to seven days cold maceration; total maceration of 20-22 days; no heating, only temperature control to avoid the temperature rising above 31°C (87°F); 50% whole cluster; indigenous yeast; 100% malolactic fermentation; no filtration

Barrel Aging: 16 months in 100% new oak from the forests of Jupiles and Fontainebleau; Stéphane Chassin, cooper

Total Production: 350 cases (6/750ml)

Alcohol: 13%

Tasting Notes: The wine is firm, powerful and develops aromas of ripe black fruit. It may not be approachable in youth, thanks to its tighter tannic structure, but it conceals an amazing complexity and great minerality that just needs time to express itself. Optimum maturity: 2022-2050