

# OLIVIER BERNSTEIN

## PREMIERS & GRANDS CRUS

2013

### GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU "LES CAZETIERS"



**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:** Unlike "Les Champeaux" on its terrace, here the vines are on a steep slope. The name indicates a fortified location, being not far from the château of Gevrey-Chambertin. Situated high on the slope within the commune of Gevrey-Chambertin, Bernstein has 10.07 hectares (24.88 acres) of 80-year-old vines under production, spanning a significant range in elevation, from 300-360 meters (984-1180 feet) above sea level. The soil composition varies greatly heading down the slope, with whitish marl at the top, rock outcrops in the middle and more alluvial soils near the bottom. The soil also features small stones that aid drainage and reflect the heat generated by the eastern exposure.

**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 35 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:** 400 cases (6/750ml)

**Alcohol:** 13%

**Tasting Notes:** Discreet in youth, "Les Cazetiers" needs several years of cellaring. But when this wine does begin to express itself, it is elegant, complex and displays precision. The minerality and length of flavor in the mouth are a foretaste of the Grands Crus. A prince. Optimum drinking: 2018 - 2040

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