

OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2013

MAZIS-CHAMBERTIN 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: Grapes sourced from growers in the Les Mazis-Haut are blended in with the production of Bernstein's own vines in Les Mazis-Bas. Soil composition in Les Mazis-Haut is partly alluvial, partly scree and some tens of centimeters deep; rocks are of bathonien origin. Les Mazis-Bas has clay-limestone soils in varying proportions; the marl and limestone belong to the Jurassic period, and numerous marine fossils can be found on the surface. The total vineyard area under production is 8.79 hectares (21.7 acres); vines up to 80 years old, with an east/southeast 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 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: 550 cases (6/750ml)

Alcohol: 13%

Tasting Notes: The wine is a great aristocrat but it is a bit wild. Its virility and sap require long aging. Then it will declare its class and distinction and show that the length of the aftertaste is infinite. The notes which spring to mind for Mazis-Chambertin are spices, liquorice, leather and fur. Optimum maturity: 2023-2060

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