

LES VINS 2014

CHAMBOLLE-MUSIGNY
1^{ER} CRU "LES LAVROTTES"
OLIVIER BERNSTEIN

2014

CLOS DE LA ROCHE
GRAND CRU
OLIVIER BERNSTEIN

2014

GEVREY-CHAMBERTIN
1^{ER} CRU "LES CHAMPEAUX"
OLIVIER BERNSTEIN

2014

BONNES-MARES
GRAND CRU
OLIVIER BERNSTEIN

2014

GEVREY-CHAMBERTIN
1^{ER} CRU "LES CAZETIERS"
OLIVIER BERNSTEIN

2014

MAZIS-CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN

2014

CHARMES-CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN

2014

CHAMBERTIN CLOS-DE-BÈZE
GRAND CRU
OLIVIER BERNSTEIN

2014

CLOS DE VOUGEOT
GRAND CRU
OLIVIER BERNSTEIN

2014

CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN

2014

2014 VINTAGE REPORT



OLIVIER BERNSTEIN

OLIVIER BERNSTEIN

OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2014 VINTAGE REPORT: A GREAT CLASSIC IN BURGUNDY

As early as spring, the 2014 vintage appeared to be precocious. A particularly sunny and dry month of April favored the vines (the budding and flowering were ahead of schedule). These magnificent climatic conditions gave hope for a beautiful harvest. We already knew that a green harvest would be necessary to “lighten” the vines, especially the younger ones which are generally a bit more generous such as our Chambolle-Musigny 1er Cru Les Lavrottes.

The head start acquired during the beginning of the cycle was slightly lost with a typical Burgundy summer: wet and chilly without much sunshine. The ripening of our parcels began with a good rhythm during the end of August, thanks to a thinning of the leaves which airs out the clusters and allows them to dry. The sun, accompanied by winds from the North, came back towards the beginning of September. These are the ideal maturing conditions for maintaining healthy grapes. Once again, the month of September fully played its role.



Starting on the 13th of September, our grapes harvested in the Premiers and Grand Crus parcels were very promising. We began with the Mazis-Chambertin where we found a very nice balance and an agreeable freshness.

Our grapes, already sorted several times directly on the vines over the summer, were once again rigorously sorted by our team of harvesters. The grapes were ripe, healthy, and aromatic. We decided to keep 30% of the stocks for all the batches (50% for the Bonnes-Mares). The fermentation lasted 18 days.

Next we continued with the barreling (83 barrels in total) during the last week of October. The 10 Premiers & Grands Crus are aged in new casks (50% from the Fontainebleau forest and 50% from the Jupilles forest) crafted by our cooper Stephane Chassin.

The result is a very beautiful and classical Burgundy vintage!

Red tints with great depth. On the palate the wines are mature with a brilliant concentration of small red berries. A vintage full of elegance and minerals, the epitome of great pinot noir from the Côtes de Nuits, with fine tannins, softness, and beautiful lengths.
– Olivier Bernstein

Allen Meadows' BURGHOUND.COM Issue 61, January 2016

“Don't Miss' Wines from the 2014 Vintage”

Chambertin Grand Cru (93-96) Olivier Bernstein
Chambertin-Clos de Bèze Grand Cru (93-95) Olivier Bernstein
Mazis-Chambertin Grand Cru (93-95) Olivier Bernstein

“Olivier Bernstein described 2014 as one that had ‘a less complicated growing season compared to 2013 . . . We obtained better ripeness levels and because I have actively been trying to make wines that possess more finesse and subtlety, the better phenolic maturity allowed me to vinify with almost no intervention as the wines pretty much made themselves. I used on average 30% whole clusters and fermented between 18 and 22 days while ensuring that the temperature did not exceed 31° C. As to the style of the 2014s, they are finer if less showy than their 2013 counterparts with good finesse, terroir transparency and lovely balance. I think that they will age well yet be approachable young because the tannins really are quite fine.”
–Allen Meadows

Olivier Bernstein, Grand Cru 2014
Charmes-Chambertin 18
Mid crimson with blackish streaks. Lightish but absolutely charming. Some biscuit notes. Heady. Sumptuous. You could drink this now! So rich and sweet yet with good acidity and very fine tannins. Really appetising and nourishing. Drink 2024-2038

Olivier Bernstein, Grand Cru 2014
Clos de Vougeot 18+
Mid to dark crimson. Intense dark cherries. Very sumptuous – a bit like bitter cherry compote. Racy and fine boned. Lots of tannin and ambition. Drink 2025-2040

Olivier Bernstein, Grand Cru 2014
Clos de la Roche 18
Very deep crimson. Very sweet indeed. Perhaps a bit of a throwback to the old style? Intense. Dark fruits and very dramatic indeed. Be warned, this is far from a transparent ballerina style. More of a diva! Drink 2024-2040

Olivier Bernstein, Grand Cru 2014
Bonnes Mares 18
Chambolle side below de Vogüé. Sumptuous nose with a bit of refreshing minerality. Lovely juicy stuff with lots of ground in it. Very refreshing and transparent. Drink 2024-2040

Olivier Bernstein, Grand Cru 2014
Mazis-Chambertin 18.5
Dark crimson. Savoury, leathery nose and lots of substance underneath. This is really something to chew on. Serious long-term stuff. Drink 2028-2045

•Olivier Bernstein, Grand Cru 2014
Chambertin-Clos de Bèze 18+
Bright, dark crimson. Lighter nose than the Mazis. Edgy wine. Not as massive as some other vintages. Almost fine. Muscular and set for the long term but the strength seems to come more by the promise of prolonged exercises than by sheer weight. Drink 2030-2045

Olivier Bernstein, Grand Cru 2014
Chambertin 19
He's been making this since 2012. Very subtle on the nose – majestic but subtle. Really very exciting indeed. Richness of fruit plus so much meatiness and vegetal freshness. This commands respect in the same way as a wine that suggests some classical association. Tense and really very fine indeed. Great ambition. Dry end and so neat. Drink 2030-2050
–Jancis Robinson.com, January 9, 2016

The above wines received the highest scores in all of Burgundy in the JR Team's 2014 Burgundy Vintage Tastings.

