

OLIVIER BERNSTEIN

VINTAGE REPORT

2016

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Olivier Bernstein's seven grands crus and three premiers crus have a wealth of old vines, which are fundamental to the quality of his wines. All Bernstein vineyard plots, save one premier cru, are at least 40 years old; most are between 60 and 80 years old. Olivier Bernstein works closely with selected growers; he and his team take responsibility for the vineyard work on their plots. "Viticulture is the very basis of everything. To get grapes of excellent quality and perfect health, the work in the vineyard is absolutely fundamental—and unstinting. It is impossible to make a great wine without a great grape," explains Olivier.





2016, AN ODE TO DELICACY AND SUBTLETY

Despite a mild winter, 2016 was a relatively late vintage. The conditions in the vineyards were complicated and the 130 millimeters (5.12 inches) of rainfall in May didn't make it any easier. The hard work put forth in the vineyards paid off, and Richard (Viticulturalist) was able to grow healthy and ripe grapes. Once again, the essential took place in the vineyards. Luck was on our side as well, because the frost episode, which ravaged a large part of Burgundy the morning of April 27, spared our vines, allowing us to have a harvest almost identical to 2015.

Summer only began toward mid-July, but the abundant sunshine combined with cool nights permitted us to slowly obtain, without intense heat, a beautiful phenolic maturity while preserving the acidity. This is everything a Pinot Noir loves about Burgundy.

I gave the signal to begin harvesting on September 23 in the parcel of Gevrey-Chambertin Premiers Crus "Les Champeaux." We were among the first to harvest in the Côte de Nuits with the sun providing optimal conditions. Was this already an omen of quality?

I decided to destem 50% of the harvest and to extend our cold macerations in order to maximize the fruity expression in the wines. The delicate tannins encouraged us to devat our wines after an average of 18 days.

After 12 months of aging, we can already appreciate the great subtlety, the delicacy and the freshness of the vintage supported by a powerful structure. I think we will keep the wines another 3 months in the barrels, which originate half from the Jupilles forest and the other half from the Fontainebleau forest. We will bottle next March.

—Olivier
November 10, 2017

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CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN

2016 CHAMBERTIN GRAND CRU 3-750ML · 1-1.5L

(95-98) POINTS: VINOUS

“Full dark red; more saturated than the Clos de Bèze. Shows a brooding, dark character on the nose, with aromas of blackberry and licorice complicated by a subtle animal quality. Incredibly concentrated but youthfully imploded, with its sappy dark berry, spice and earth flavors intensified by underlying saline minerality. Despite the impression of pent-up power, there's nothing hard about this beauty. The extraordinary slow-mounting finish goes on and on with uncanny subtle persistence, leaving the taste buds quivering.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

19 POINTS: JANCIS ROBINSON

The story has been told that the great reputation of Clos-de-Bèze inspired a neighbor to become a vigneron: a certain Mr. Bertin whose name of Germanic origin denotes the son of Bert, the brilliant. He planted vines in his field in place of cereals, using cuttings from his neighbor's plants and adopted the same work methods. Success was not long in coming and in due course the field was named the champ de Mr. Bertin, hence Chambertin.

VINEYARD AREA UNDER PRODUCTION:

13.22 hectares (32.66 acres)

SOIL COMPOSITION:

Upper-portion of the hill slope features deep partly alluvial, partly scree soils; rocks are of Bathonian origin. Lower down are clay-limestone soils in varying proportions; marls and limestones belong to the Bajocian period with numerous marine fossils on the surface.

ELEVATION:

280 meters (918.6 feet)

CHAMBERTIN CLOS-DE-BÈZE
GRAND CRU
OLIVIER BERNSTEIN

2016 CHAMBERTIN CLOS-DE-BÈZE GRAND CRU 3-750ML · 1-1.5L

(94-97) POINTS: VINOUS

“Dark red-ruby. Knockout nose combines raspberry, cherry, game and saline underbrush, plus a whiff of torrefaction. At once fully ripe and delicate; in a distinctly more feminine style than the Mazis. The plush, rich yet elegant flavors of medicinal dark fruits, spices and exotic flowers are complicated by salty minerality. Less sweet in the early going than the Mazis, finishing precise, classic and extremely long, with serious but fully buffered tannins that melt into the palate.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

18.5 POINTS: JANCIS ROBINSON

Chambertin Clos-de-Bèze shares the imperial crown with Chambertin. Neighbouring Mazis-Chambertin, this Clos which belonged to the Abbey of Bèze is one of the oldest in Burgundy, having been created in the 7th century.

VINEYARD AREA UNDER PRODUCTION:

14.67 hectares (36.25 acres)

SOIL COMPOSITION:

Upper-portion of the hill slope features deep partly alluvial, partly scree soils; rocks are of Bathonian origin. Lower down are clay-limestone soils in varying proportions; marls and limestones belong to the Bajocian period with numerous marine fossils on the surface.

ELEVATION:

280 meters (918.6 feet)

OLIVIER BERNSTEIN

MAZIS-CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN

2016 MAZIS-CHAMBERTIN GRAND CRU 6-750ML · 1-1.5L

(94-96) POINTS: VINOUS

“Dark red-ruby. Wild but reticent nose offers scents of black raspberry, spices, game, coffee and mint. Then wonderfully rich and surprisingly sweet in the mouth, with a deep core of dark berry, Asian spice and licorice flavors accented by a tangy peppery quality. Expands impressively on the back half, finishing with suave, fine-grained tannins, a captivating blend of sweetness and spiciness, and lingering perfume that goes on and on.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

18 POINTS: JANCIS ROBINSON

This vineyard is situated at the mouth of the Combe de Lavaux on brown earth soils, made up of thick downwash from the plateau above which covers the limestone sub-soil.

VINEYARD AREA UNDER PRODUCTION:

8.79 hectares (21.7 acres)

SOIL COMPOSITION:

Les Mazis-Haut: Partly alluvial, partly scree, and some tens of centimeters deep; rocks are of bathonien origin. Les Mazis-Bas: Clay-limestone soils in varying proportions; marl and limestone belong to the Jurassic period and numerous marine fossils can be found on the surface.

ELEVATION:

280 meters (918.6 feet)

BONNES-MARES
GRAND CRU
OLIVIER BERNSTEIN

2016 BONNES-MARES GRAND CRU 6-750ML

(93-96) POINTS: VINOUS

“Healthy dark red with ruby suggestions. Reticent, pure aromas of musky raspberry, spices and rocky minerality, lifted by a floral topnote. Boasts terrific precision and inner-mouth mineral grip but this is youthfully imploded today and less accessible than the Clos de la Roche, with a touch of peppery stems contributing to the impression of tension. The very long, building finish stimulates the salivary glands, leaving behind notes of black and white pepper in the empty glass. This wine, too, should be long-lived. Bernstein vinified in 2016 with an average of 50% whole clusters but this one was more like two-thirds.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

17++ POINTS: JANCIS ROBINSON

Bonnes-Mares is found above the Route des Grands Crus between Morey-St-Denis and Chambolle-Musigny. It represents 15.06 hectares. There are two soil types in Bonnes-Mares: the white soil higher up the slope, composed of calcareous marl rich in fossils, and the red soils lower on the slope with a clay-limestone subsoil of compact rock.

VINEYARD AREA UNDER PRODUCTION:

16.24 hectares (40.12 acres)

SOIL COMPOSITION:

Sub-soil consists of limestone pavement and white marl, which underlie red clay-flint soils 40 centimeters in depth. The soil is light and gravelly with origins dating back to the Jurassic period.

ELEVATION:

Average between 250 to 280 meters (820.2 to 918.6 feet)

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2016 CLOS DE LA ROCHE GRAND CRU 6-750ML

(93-95) POINTS: VINOUS

“Bright, dark red. Musky raspberry, spicy underbrush and flowers on the expressive, terroir-driven nose. At once thick and sappy, conveying outstanding subtle intensity to its flavors of bitter cherry, spices and minerals. Finishes with very fine-grained tannins. This elegant young Clos de la Roche really dances on the palate. It should evolve positively in bottle for a long time.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

18 POINTS: JANCIS ROBINSON

Located in the commune of Morey-St-Denis, this grand cru of 16.90 hectares continues the family of grands crus from Gevrey-Chambertin southwards. It sits at about 250-meters altitude and is exposed to the rising sun.

VINEYARD AREA UNDER PRODUCTION:

13.41 hectares (33.1 acres)

SOIL COMPOSITION:

Limestone dominates in the Clos de la Roche where the soil is barely 30 cm deep with few pebbles but with large boulders which give the climat its name.

ELEVATION:

250 meters (820.2 feet)



2016 CLOS DE VOUGEOT GRAND CRU 6-750ML

(92-95) POINTS: VINOUS

“Healthy dark red. Quite tight and youthfully unforthcoming on the nose, hinting at black cherry and licorice. Then juicy and imploded in the mouth, but showing atypical energy for young Clos Vougeot, with its dark fruit flavors sharpened by violet and stony minerality. Finishes firmly tannic, precise and very long, with a subtle coffee nuance. Should make a worthy follow-up to the superb 2015.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

17.5+ POINTS: JANCIS ROBINSON

This is the most prestigious clos in Burgundy, constructed by the Cistercian monks in 1098. In 2008, Olivier discovered a plot of ancient, 80-year-old, vines in the middle of the clos on the south side toward Vosne-Romanée. His team harvested and vinified the grapes and the result was so convincing that they immediately gave this wine an honored place in our line-up.

VINEYARD AREA UNDER PRODUCTION:

49.86 hectares (123.2 acres)

SOIL COMPOSITION:

At the center of the slope the soil is shallow at about 45 centimeters deep, brown, with a higher proportion of clay (than that higher up the slope) overlying broken limestone.

ELEVATION:

250 meters (820.2 feet)

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2016 CHARMES-CHAMBERTIN GRAND CRU 6-750ML

(92-95) POINTS: VINOUS

“Bright, dark red. Wild yet precise nose combines aromas of musky small red berries, dried flowers and game. Dense, sappy and thick but gentle too, offering outstanding intensity to its fine-grained flavors of purple fruits, flowers and animal fur. There's a juicy delicacy here in the style of the vintage's best examples. Spreads out to dust the palate on the very pure, rising finish, leaving behind a distinctly dark impression of blackberry and boysenberry.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

17- POINTS: JANCIS ROBINSON

It may be the trees (“charme” means hornbeam) which give Charmes its name, or perhaps it derives from “chaume,” a field or vineyard which has lapsed into scrubland. Unless of course people were already talking about the qualities of the wine.

VINEYARD AREA UNDER PRODUCTION:

30.83 hectares (76.2 feet)

SOIL COMPOSITION:

The topsoil in Charmes has high iron content and a large proportion of limestone pebbles, indicating the proximity of the mother rock which has a high active-chalk component. The Mazoyères portion of the vineyard area boasts a topsoil that is lighter in color and texture, but with greater depth.

ELEVATION:

250 meters (820.2 feet)



2016 GEVREY-CHAMBERTIN 1ER CRU “LES CAZETIERS” 6-750M · 1-1.5L

(91-94) POINTS: VINOUS

“Dark red. Highly perfumed nose combines purple fruits, animal fur, spices and musky coffee. Enters the mouth broader and sweeter than the Champeaux, then tightens up in the middle palate, showing terrific mineral spine to its flavors of medicinal red cherry, spicy oak and flowers. ...The yield here was just 30 hectoliters per hectare, as these vines are in the Combe Lavaux and were thus touched by the frost.”

— Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:

17 POINTS: JANCIS ROBINSON

The soil is clay limestone with some slightly stony white marl. Unlike 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.

VINEYARD AREA UNDER PRODUCTION:

10.07 hectares (24.9 acres)

SOIL COMPOSITION:

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 heat.

ELEVATION:

300 to 360 meters (984.3 to 1,181.1 feet)

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

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

2016 GEVREY-CHAMBERTIN 1ER CRU "LES CHAMPEAUX" 6-750ML

(92-94) POINTS: VINOUS

"Medium red. Complex, alluring scents of raspberry, animal fur and pepper. A step up in finesse of texture from the village Gevrey, but still with terrific nuance and inner-mouth lift to its youthfully tight flavors of raspberry, crushed rock and flowers. The energetic yet edge-free finish is juicy, palate-cleansing and very subtle."

– Stephen Tanzer, *Vinous*

CRITICAL ACCLAIM:
17 POINTS: JANCIS ROBINSON

Les Champeaux is situated in what is still a wild place, with dry stone walls and stone cabottes, at the extreme northern end of Gevrey-Chambertin on a terrace at 340 meters altitude. One has the impression of finding oneself in a discrete, protected little field hidden away on the Côte d'Or. In 2012 Olivier was able to acquire ownership of the parcel which he had been working since 2007. "Champeaux" signifies "small parcels of vines or small pieces of ground."

VINEYARD AREA UNDER PRODUCTION:
6.67 hectares (16.5 acres)

SOIL COMPOSITION:
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; a mix of red and brown earth.

ELEVATION:
340 meters (1115.5 feet)

2016 CHAMBOLLE-MUSIGNY 1ER CRU "LES LAVROTTES" 6-750ML

(91-93) POINTS: VINOUS

"Healthy dark red. Aromas of raspberry, rose petal and musky espresso convey a noble reduction. Then pure, juicy and penetrating on the palate, boasting terrific inner-mouth floral precision and lift. Finishes firmly tannic but not at all dry, with a piquant hint of black pepper."

– Stephen Tanzer, *Vinous*

Bernstein has less than one hectare under production of 15-year-old vines. He is, to our knowledge, the only one to bottle this climat under its lieu-dit name, hence it is in some ways his "monopole" in Chambolle-Musigny.

VINEYARD AREA UNDER PRODUCTION:
Less than 1 hectare (2.47 acres)

SOIL COMPOSITION:
There is a shallow covering of soil overlying hard rock; however, crevices in the hard Jurassic limestone allow the roots to reach deep within the sub-soil. Boulders and gravel ensure good drainage.

ELEVATION:
250-300 meters (820.2 to 983.3 feet)

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GEVREY-CHAMBERTIN
VILLAGES
OLIVIER BERNSTEIN

2016 GEVREY-CHAMBERTIN VILLAGES
6-750ML

(90-92) POINTS: VINOUS

“Good full red. Alluring aromas of dark raspberry, smoked meat and mocha torrefaction. Then surprisingly subtle and precise on the palate, offering complex flavors of black raspberry, coffee and game lifted by a floral element. Finishes juicy and pure, with a restrained sweetness, resounding length and terrific finesse for village wine.”

– *Stephen Tanzer, Vinous*

VINEYARD SOURCES:

Carougeeots, Epointures and Evocelles

AVERAGE VINE AGE:

60 years

AGING:

16 months in 70% new oak

ALCOHOL:

13%





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