

Domaine
HENRI REBOURSEAU

PROPRIÉTAIRE
GEVREY-CHAMBERTIN FRANCE

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

2019

CHARACTER

A spicier and more elegant nose offers up the cool and relatively high-toned essence of red raspberry, rose petal, violet and exotic tea.

NOTE

- Bill Nanson Burgundy Report 31.05.2021
- Neal Martin : 88 pts
- Allen Meadows : 91-93
- Jasper Morris : 92-95

WEATHER CONDITIONS

	2019	Average 25 years	
Rainfall	584 mm	760,5 mm	
Sunshine	2122 hours	1848,8 hours	
Temperature	Max	Min	Average
	39,5°C	-6,8°C	12,3°C

FUNDAMENTALS

- Grape variety : 100% Pinot Noir
- Ageing process : 15-19 months Oak ageing
- Altitude : 281 m
- Farming : Organic non certify + biodynamic practises

CHAMBERTIN CLOS DE BÈZE

GRAND CRU

Surface area : 0,46 ha,
Appellation total surface area : 15,3887 ha
Plantation years : 1972 – 1978

«This has a little more complexity and terroir expression than the Chambertin. The palate is medium-bodied with supple ripe tannins, fine acidity. Fleshy and sensual, with great symmetry towards the close. The Clos-de-Bèze has an excellent saline finish that lingers in the mouth.»

Neal Martin

CLIMAT

Chambertin is situated upon outcrops of lower Bajocian crinoidal limestone (limestone formed with fossils) in the middle of the hill, while at the top of the slope Bajocian marls dominate. A thin layer of scree and silt covers the entire climat whose soils are exclusively brown limestone.

PLOT

The plot belonging to the Domaine is situated on the south of the appellation. Only 60 meters to the north of the Chambertin wall. Located mid slope, the estate Clos de Bèze distinguished by the vitality of its vegetal thanks to a young plantation of 1972. Like the Chambertin the altitude is ideal, stones are abundant and the natural drainage is perfect, while its exposure to the rising sun is incomparable.



GEVREY-CHAMBERTIN

