

DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

CHAMBERTIN CLOS DE BEZE

Thanks to its eastern exposition, this parcel of Chambertin Clos de Bèze is well ventilated by the northern winds, while its moderate slope ensures a perfect drainage. The soil is of brown limestone and rich in mineral salts and limestone debris.



- Region: Burgundy, Côte de Nuits
- Classification: Grand Cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 42 years
- Area: 0 ha 60
- Production: 1600 bottles
- Harvest: by hand

2017 vintage

Tasting notes by L. Michelet 'Burgundia Oenology'

Harvested on 12 September; grapes in perfect health; vatting for 22 days with two pigeages per day.

Matured for 21 months in oak barrels (50% new barrels). Bottled on 26 July 2019.

A bright garnet robe of good intensity.

Living up to expectations, the nose is powerful and racy. Noble vegetal notes, crushed leaves reminiscent of brown tobacco, delicate flowers, macerated fruits and fine spices are the main components of a bouquet of great complexity. When aerated, it takes on nuances of cherries in brandy and apricot kernel.

The palate is young, lively and fresh, rooted in a 'mineral' texture that gives it a certain verticality. A slight astringency, which is normal at this stage, paired with a 'calcareous' nervous note, counterbalance a juicy side, reminiscent of cherry, then blood orange. Signs of maturation are still present and patience is required as it blends into the body. Both wisdom and energy are noticeable in a round and tart finish; these are qualities typical of the appellation and attest to the nobility of this great Pinot cuvée!

Laying down : 12/20 years

Note 98/100 Wine Spectator

2016 vintage

Tasting notes by L. Michelet

Brilliant and deep garnet robe.

The nose is racy, opening with spicy notes reminiscent of crushed tobacco leaves. After aeration, wafts of orange peel and cherry – fruit and stone – precede the appearance of rarer sensations, such as that of ancient flowers or exotic wood.

The palate conveys the same tone, very racy. It is also smooth, coated, almost 'slippery' thanks to the fat and silky tannins. The texture is that of black juice, bringing very ripe cherries to mind. Long on the finish without any asperity, demonstrating a well-made wine, the maturation process being perfectly integrated. This fine vintage, based on what we know today, will feature at the top of the hierarchy of Burgundy wines in a few years' time.

Conservation : 12/20 years

Awards Guide Hachette : 2** Coup de cœur - Note 98/100 Wine Spectator

2015 vintage

Tasting notes by L. Michelet

Bright garnet robe.

The nose is open and direct, but also complex – stewed fruit, tobacco, spices – the order of which is curiously

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inversed when left to breathe! A woody aspect is present yet again in the form of a chocolate note. The palate is direct, sophisticated, well established. Among the ripe fruits, a liquorice note is dominant. A good red-fruit tartness, typical of the Gevrey appellation, brings the tannins to the fore, which gives a "nicely" austere side to the vintage. Finally, the palate is fairly sharp, conveying the character of this terroir as it leaves the valley, expressed with a certain severity. A minimal laying down is required/recommended.

Pairing: when young, with peppered steak; when more mature, with beef bourguignon.

Laying down: 9–15 years

Score 90/100 Wine Spectator

2014 vintage

Tasting notes by L. Michelet

Intense garnet red colour.

The nose is powerful, racy, dominated by woody notes today. The undertaste of spicy notes (vanilla, cinnamon, nutmeg) and wild flowers (brambles) is still discreet. A hint of mild tobacco rounds out this superb bouquet. The mouth shows the same power. Its explosive and racy attack evolves into a crescendo and a definite rise in power. The mineral texture adds a solid underpinning to this feisty wine. This great wine of the terroir (the oldest identified in Burgundy) is currently bound in the oak tannins, and is likely to stay that way for a while. Its own tannins respond to this domination with a sapidity that is almost saline. The wine mellows in the finish, giving a glimpse of its future potential when it matures. Good flavoursome length with simultaneous masculine (musk) and fruity (cherries in kirsch or eau-de-vie) impressions.

Food matching: Tournedos Rossini

Aging potential: 10/15 years

2013 vintage

Tasting notes by L. Michelet

A beautiful bright ruby-red colour.

The nose is both discreet and precise: notes of sweet fruits (candied oranges) and fresh red fruit (raspberries, red currants). Somewhat tight from ageing in 50% new barrels, it will need a few years to mellow fully. The mouth is beautifully textured - juicy and racy with a surprising lushness for this wine. Its fruity character is typical of the appellation: Morello cherries and pomegranate seeds. The density, richness and length are already exceptional.

Food matching: Coq au vin, guinea fowl, roast venison

Aging potential: 10/15 years

2010 vintage

Tasting notes by Allen Meadows

This is easily the most complex wine in the range with its exuberantly spicy nose that exhibits notes of Asian tea, red and black currant, earth, floral hints and a hint of sandalwood. There is good power to the notably finer larger-bodied flavors that display much more minerality on the impressively long and intense finale. As fans of the domaine know, the Gelin Bèze is never an especially big or powerful example of the appellation but it is balanced, harmonious and always seems to age extremely well. To this end the 2012 version should do the same.

Notation : 93/2024+

2011 vintage

A bright carmine-red colour.

The still very fresh nose evokes aromas of fruit stones preserved in brandy and vanilla. The fairly soft body is supported by unctuous and sweet tannins. A somewhat reserved wine.

Food matching : game birds (pigeon, pheasant, partridge) , matured Burgundian cheeses.

Aging potential : 8/10 years

Notation : 91/100 Wine Spectator

2010 vintage

Tasting notes by L. Michelet

A bright carmine-red colour.

The still subdued nose evokes griotte cherries and gingerbread. Scarcely marked by its ageing (70 % new barrels), it is full-bodied, generous and forthright on the palate. The tannins have a superb texture and perfectly balance the rich, dense body. This *cuvée* is distinguished by its precision. It will take a few years for this *cuvée* to fully express its quality.

Goes well with: jugged hare, roast woodcock, slightly ripened cheeses.

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2009 vintage

Tasting notes by L. Michelet

Harvest on September 16 th, vatting for 21 jours, maturing for 22 months in oak barrels (50 % new barrels)
Bright ruby colour.

Superb and distinguished nose where pepper and soft spices dominate. The woody flavour is fine and precise. The terroir, composed here of fine clay gravel, expresses itself fully in a subtle and discreet minerality. The powerful and structured mouth concludes with exceptional density. This high-quality vintage will satisfy the most demanding of palates after waiting patiently for 7 to 10 years.

Goes well with: coq au vin, game (venison, wild boar).

Aging potential : 10/12 ans

Notation : 93 Allen Meadows « Burghound.com »

2008 vintage

Tasting notes by L. Michelet

A medium deep garnet-red colour. It has a fine, elegant and racy nose of summer fruits mixed with a hint of fresh vanilla.

On the palate the wine displays black fruit notes and a multitude of scents liven up the tasting through to the finish: vanilla, liquorice, sweet spices. The complexity of the region is

Perfectly expressed. This is a wine that succeeds handsomely in balancing subtlety and structure.

Notation : 92 Allen Meadows « Burghound.com »

2007 vintage

A bright carmine-red colour.

The still very fresh nose evokes aromas of fruit stones preserved in brandy and vanilla.

The fairly soft body is supported by unctuous and sweet tannins. A somewhat reserved wine.

Ideal with: game birds (pigeon, pheasant, partridge), matured Burgundian cheeses.

Harvest: 7th September 2009

Awards : 93 - Wine Spectator; 90 Allen Meadows « Burghound.com »

2006 vintage:

Harvest on September 27th, complete destemming, vatting for 21 days with pigeage and remontage twice a day. Maturing for 20 months in oak barrels (80 % new barrels).

A bright ruby red colour and a bouquet of raspberries. The attack on the palate is discrete, yet followed by a full body. A wine of superb density thanks to firm, but not exceedingly strong tannins. The finish is marked by subtle hints of truffle with an elegant touch of minerality.

Food matching: Roe venison, leg of lamb.

Aging potential: 10/12 years

Awards: Gold medal at the Concours Général Agricole de Paris, 90 Allen Meadows « Burghound.com »

2003 vintage:

A sublime sparkling dark red robe. A fabulously rich nose dominated by notes of black fruits (blackcurrant, blackberries) and spices (tobacco, pepper). The palate, with delicate floral aromas, has an astonishing presence, interwoven with fine quality tannins. The extended but by no means aggressive finish is typical of the great keeping wines.

A superb wine which should be kept for at least 5 to 10 years before submitting it to our impatient taste buds.

Serving temperature: 16°

Preserving: 8/10 years

References: Hachette Guide 2007

2002 vintage:

An intense cherry red robe with bluish hints; a pure and subtle nose with aromas of well-ripened fruits accentuated by a well-structured woody fragrance lending finesse. Palate combining volume and a firm body endowed with fine tannins.

Serving temperature: 16 °, best drunk with red meats, cheeses.

Preserving: 8/12 years

References: silver medal at the Paris "Concours Agricole" in 2004.

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