



Champagnes & Châteaux
QUALITY SINCE 1989

MAZIS-CHAMBERTIN GRAND CRU 2014 DOMAINE HARMAND-GEOFFROY

Gérard Harmand, and his son Philippe, run this 9 hectares Domaine which has been in the family since the end of the 19th century. They are always in the pursuit of elegance and finesse and are constantly seeking to improve their methods, whilst maintaining principles of sustainability.

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

Surface in production : 0,80 ha

Soil : ARGILO-CALCAIRE

Density of plantation : 11000 vines / ha

Age of vines : 40<70 years

Green harvest : in July.

Harvest : By hand, manual sorting in the vineyard and cellar

Vinification: 21 days, traditional with thermoregulation

Maturation : 16 months in French oak with 90% of new oak

Tasting Note: Powerful, complex aromas, very distinguished. They evoke red fruit (raspberry, cherry ...) and flowers (violet, rose, carnations ...) pepper and liquorice. With age the wine delivers a nose of leather and sumptuous venison. Keep for 10 20 years.

Allen Meadows' Burghound Tasting Note: Light but not invisible wood serves as a relatively neutral backdrop for the brooding and reserved dark berry liqueur aromas that are liberally laced with spice, underbrush and once again sauvage hints. Like the Lavaut, the bigger and more imposingly powerful flavors are tautly muscular with just as much minerality on the serious and equally built-to-age finish that displays some youthful austerity.

93 Points, January 2017

Food Pairing: Great with venison, beef and mature cheeses



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