

Moving further south from Marsannay and Fixin we encounter perhaps one of the more well known communes in Burgundy, Gevrey-Chambertin. Pinot Noir from here is famous for its full-bodied nature and admirable ability to age.

This area sees soils with lots of clay and a large number of old vines. We find nine Grand Cru vineyards in Gevrey-Chambertin (more than any other village in Burgundy) and this is in addition to twenty-six Premier Cru sites.

Three of our four wines from this area have a decent amount of bottle age and can be enjoyed now, while the Clos de Beze Grand Cru could stand to lay down for a few more years. With these wines you can expect a dark fruit character with aromas and flavors of herbs and spices knit together with a substantial amount of tannins.

Louis Boillot & Fils Gevrey-Chambertin Les Evocelles 2013 \$69.99

The Boillot family has been making wine across Burgundy for four generations, with this particular Domaine being launched in 2002. Though this is not a "classified" bottling, wines from the Les Evocelles parcel of vines hold the reputation as drinking like a Premier Cru-quality Gevrey-Chambertin. Look for finesse and grace coupled with beautifully deep, dark fruit.

Maison Champy Gevrey-Chambertin Lavaux St. Jacques Premier Cru 2009 \$99.99

Lavaux St. Jacques is a highly regarded Premier Cru vineyard famous for producing round, fruit-driven wines from southern-facing slopes that deliver ripeness and cooling westerly winds that produce freshness and acidity in the resulting wines.

Maison Champy Charmes-Chambertin Grand Cru 2010 \$298.99

Charmes-Chambertin is the largest Grand Cru vineyard in Gevrey-Chambertin, and it is located in the southern part of the appellation. At eleven years of age, this wine is sure to be in a nice place.

Domaine Bouchard Pere et Fils Chateau de Beaune Chambertin-Clos De Beze Grand Cru 2016 \$364.99

Clos de Beze is one of the most prized and oldest walled vineyards in France. This site dates back fourteen-hundred years, and wines from here were a favorite of Napoleon. Look for silky smooth, yet vibrant, fruit, but do yourself a favor and lay it down for another five years before enjoying.