

Domaine Henri Rebourseau Chambertin "Clos de Beze" Grand Cru red 2023 (3-bottle-wooden case)



Product price:

€1,575.00

Product features:

Area: BURGUNDY

Winemaker: Henri Rebourseau

Vintage: 2023

Appellation: Chambertin Grand Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 93-95/100

Cépage dominant: pinot noir

Alcool: 14



Product short description:

A mythical Clos from the equally mythical Chambertin, with a delicacy already evident in 2025 thanks to a particularly balanced 2023 vintage. This unique case of three is a collector's piece not to be stored in just anyone's cellar :-)

Product description:

PRESENTATION OF THE DOMAINE HENRI REBOURSEAU
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Henri Rebourseau Chambertin "Clos de Bèze" Grand Cru red 2023

Robert Parker's Wine Advocate (William Kelley, Jan. 2025): **93-95/100**. *The 2023 Chambertin Clos de Bèze Grand Cru saw rigorous sorting by hand to remove any dehydrated or desiccated berries, and the resulting wine shows excellent promise, bursting with aromas of dark cherries and berries mingled with exotic spices, incense and petals. Full-bodied, ample and layered, it's plush and textural, with velvety tannins and an expansive finish.*

Technical sheet written by the domaine:

“It combines grace with vigor, it associates firmness with strength, finesse, and delicacy, and all these opposing qualities, reconciled with each other and with him, compose the admirable synthesis of a unique generosity and complete virtue.”

Surface area: 0.33 ha

Average age of the vines: 51 years

Average yield: 21 h/ha

CLIMATE

This is the oldest Burgundy clos, named after the abbey of Bèze which obtained these lands in 630 thanks to Duke of Burgundy Amalgaire II. Its secret, according to Dr. Lavalley, lies in the antiquity of the plantation dating back fifteen centuries during which the soil, purged of all foreign plants and deprived of any nitrogen amendment, has enriched itself solely with the debris of the vine, creating an exceptional and perfectly homogeneous terrain.

THE PARCEL

The parcel of the domaine is majestically exposed to the east, its steep slope is more pronounced than in Chambertin. A sunny climate, its soil is very clayey in the upper part. Descending a few meters, its soil becomes brown limestone. This parcel is located at the extreme south of the appellation exactly at mid-slope. It is well-ventilated by the northern breeze and especially protected from the west winds that bring rain.

CHARACTER

Eternal elixir of our insatiable soul. Fiery with intense violet, sparkling with intoxicating licorice.