

# BOURGOGNE 勃艮第



## CHAMBERTIN “Clos de Bèze” DPH Patrick Hudelot

### 香柏坛 “日贝园” 派崔克-余得乐 酒侯

原产地命名 - Appellation

香柏坛 “日贝园” 特级上等AOC。红酒  
Chambertin “Clos de Bèze”. Grand Cru AOC. Red wine

地理位置 - Location

盖芙瑞-香博坛市夜高坡地区的西部。为法国最古老的葡萄园之一，起源于墨洛温王朝  
West of Gevrey-Chambertin, Côtes de Nuits, one of the oldest parcels in France, dating from the Merovingian period

葡萄原料 - Vine

黑皮诺，葡萄树平均树龄50年  
Pinot noir, average age of 50 years

土壤 - Soil

丘陵上层为褐色土地与淤泥和沙砾堆，斜坡部分为石灰质和粘土组成，海拔250米，地理位置向阳  
Brown earth with silt and gravel deposits on top of the hill, calcareous soil with some clay on the slope. Altitude 250 m. Exposed to the rising sun

葡萄园 - Vine growing

自然栽培  
Biological growth method

年份 - Vintages available to buy

2008 13.5度 13.5°  
2009 13.5度 (自2011年9月起可供应) 13.5°(available September 2011)

发酵 - Vinification

葡萄两次提炼(在葡萄园和酒厂)，完全擦皮工序。在开放式木桶里天然发酵3个星期。根据萃取要求调节捕酿工艺的频率。发酵温度控制在28至35度  
Manual harvest, careful sorting and de-stemming. Natural alcoholic fermentation without yeast cells in open wooden barrels for three weeks. The extraction process is made by treading and successive mounting up, the temperature varies in a range of 28 to 35°

熟成 - Maturation

百分百法国新橡木桶酿制18个月  
In French oak barrels (100% new) for 18 months

Nez de fruits rouges, arômes coriandre, réglisse, d'épices et de sous-bois. Robe de couleur rubis profond. Bouche complexe et puissante, tanins très fermes. Alors que le Chambertin se distingue par sa robustesse le Clos de Bèze se montre plus délicat. Une main de fer dans un gant de velours.

樱桃的红果香味与甘草香随着酒龄的增长慢慢扩散，还带有淡淡的木香。深红宝石色。入口强劲有力，回味悠长，单宁持久。

力量，富裕，典雅的完美结合。此款特级葡萄酒要求与同样丰富的主菜搭配以达到相得益彰的效果。(烤鸭。红烧羊肉，红酒烧排骨)，可以与口感浓厚的奶酪同时享用。

Red fruit nose (berries), the aging creating complex aromas of licorice, spices and undergrowth. Deep ruby red robe. Complex and powerful in the mouth with a long finish. Very firm tannins. Whereas the Chambertin does distinguish itself with its sturdiness, the Clos de Bèze is more delicate with a perfect balance between power, opulence and elegance. This Grand Cru perfectly accompanies meals with similar complexity (Peking duck, roast lamb, steak wine sauce) and will go with the strongest cheese with its long and persistent aftertaste. “An iron hand in a velvet glove”.

in the Mood for Wines 杯酒人生 A cœur et à vins