

# LES VINS 2015

CHAMBOLLE-MUSIGNY  
1<sup>ER</sup> CRU "LES LAVROTTES"  
OLIVIER BERNSTEIN

2015

CLOS DE LA ROCHE  
GRAND CRU  
OLIVIER BERNSTEIN

2015

GEVREY-CHAMBERTIN  
1<sup>ER</sup> CRU "LES CHAMPEAUX"  
OLIVIER BERNSTEIN

2015

BONNES-MARES  
GRAND CRU  
OLIVIER BERNSTEIN

2015

GEVREY-CHAMBERTIN  
1<sup>ER</sup> CRU "LES CAZETIERS"  
OLIVIER BERNSTEIN

2015

MAZIS-CHAMBERTIN  
GRAND CRU  
OLIVIER BERNSTEIN

2015

CHARMES-CHAMBERTIN  
GRAND CRU  
OLIVIER BERNSTEIN

2015

CHAMBERTIN CLOS-DE-BÈZE  
GRAND CRU  
OLIVIER BERNSTEIN

2015

CLOS DE VOUGEOT  
GRAND CRU  
OLIVIER BERNSTEIN

2015

CHAMBERTIN  
GRAND CRU  
OLIVIER BERNSTEIN

2015

# OLIVIER BERNSTEIN VINTAGE REPORT

2015

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## WINERY OVERVIEW

In 2007, Olivier Bernstein created the négociant house which bears his name and produces very small quantities of top-quality premiers and grands crus exclusively. Bernstein works closely with select growers of very old vines; he and his team manage the viticulture in each climat. In 2012, he was able to purchase the vines he had been farming for several vintages in Mazis-Chambertin Grand Cru and Gevrey-Chambertin Premier Cru “Les Champeaux” – a rare and wondrous occurrence in Burgundy.

Bernstein’s seven grands crus and three premiers crus have a wealth of old vines, which are fundamental to the quality of his wines. All the Bernstein vineyard plots, save one, are at least 40-years-old; most are between 60- and 80-years-old. While officially acting with négociant status, Bernstein and his team take responsibility for the vineyard work on their plots, avoiding chemical treatments, adhering to “lutte raisonnée,” or reasonable intervention only when necessary. Grass grows between the vines to reduce rainwater saturation and encourage soil microbial health. The team passes through the vineyards at the time of veraison to thin out any bunches which do not meet Bernstein’s rigorous quality requirements. This enables him to pick healthy grapes at optimum ripeness and good phenolic maturity.

## 2015, AN EXCEPTIONAL VINTAGE

After a relatively mild winter, with only a few moments of below freezing temperatures around the middle of February, the rain finally arrived, allowing the vines to create a water reserve, absolutely essential to counteract the dry and hot year which would follow.

We experienced three rainy periods which fell at the perfect time: the middle of April, the beginning of May and then the middle of June. Furthermore, the north winds encouraged an early and quick flowering enhanced by a thinning of the leaves which took place the last 15 days in June, allowing an aeration of the grapes, and thus avoiding certain diseases such as oidium, which had begun to ravage the neighboring areas.

The beginning of summer was extremely dry with scorching heat as the temperatures were up around 30 degrees Celsius, without the relief which is typically brought by cooler evenings. Veraison started in our Gevrey Chambertin Premier Cru “Les Champeaux” parcel on July 26, which is quite early, but was influenced by the high heats during the beginning of July. This hot episode resulted in a significant water shortage, slowing the maturation of the grapes. Thankfully most of the month of August was much more mild and wet, allowing the vines to ripen. The last few days of August were sunny and warm, like in 2014, ensuring a beautiful end of maturation and impeccable quality.

The average harvest in Burgundy was about 20 percent less than usual. We were hardly impacted by this drop, as we performed a green harvest in order to increase the concentration of the grapes. We always privilege quality over quantity.

We started harvest in 2015 on September 6 with the Mazis-Chambertin parcel. Our harvest was gorgeous: homogenous, colorful and compact clusters with thick skin were full of anthocyanins thanks to the sun. We left between 60 to 80 percent of the clusters intact. The vatting, around 18 to 20 days according to the appellation, was a bit shorter than usual due to the beautiful maturity. The acidity was ideal, the tannins were present and the natural alcohol degrees were satisfying; truly the perfect balance. The winemaking was a real joy!

The casking took place in Beaune during the week of October 12. Deep and intense hues (as well as very fresh fragrances) were already present.

During the tasting, the acidic balances were remarkable. We discovered incredible aromatic openings during the malolactic fermentations, which said a lot about the end of the aging. The Pinot Noir was well represented, boasting aromas of fresh crushed fruits, and an intense aftertaste with melted tannins providing great length.

# OLIVIER BERNSTEIN PREMIERS & GRANDS CRUS

