MICHEL NADDEF

Mazis Chambertin

Grand Cru

2023



In the vines

This Grand Cru comes from two parcels, "Mazis Haut" and "Mazis Bas", located north of Clos de Bèze, whose origins date back to the early 14th century.
Both parcels are planted with old vines. Soils and subsoils vary from one sector to another.
This climat benefits from soils with low silt content, enriched by elements originating from the edge of the Combe Lavaux.

Viticulture

Guyot pruning and the Royat Cordon training systems, mechanical ploughing, and the use of 100% organic fertilizers.
We use certified organic products and maximise manual work, including bud removal, shoot trimming, leaf removal, and green harvesting.
Soil management is carried out in a reasonable manner, with preventive vineyard practices aimed at reducing sulfur and copper treatments in the parcels. The parcel is currently under organic conversion (AB).

Harvest

Hand-harvested in 20 kg crates, with sorting carried out directly in the vineyard.

In the glass

Ripe cherries with spicy and smoky notes, firm yet silky tannins with good structure, liquorice notes and a long finish.

Vinification

Selection of juice from the estate's cuvée, followed by dedicated ageing to produce a highly refined wine, with production limited to one to two barrels per vintage.

Area
0.42 Ha

Planting year
1932–1957

Average production
289–578

Grape variety
Pinot-Noir

Aging
100% Matured in Oak barrels

Keep
20 Years

Best tasting time
10–12 Years

MICHEL NADDEF
30 Rte des Grands Crus, 21220 Fixin
Instagram: @michel_naddef
www.michel-naddef.com