

## LOUIS JADOT CÔTE D'OR BURGUNDIES

Chambertin-Clos de Bèze  
Grand Cru 2024

### 94-96 Points

The 2024 Chambertin Clos-de-Bèze Grand Cru comprises one 450-litre cask this year. It is backward, almost obdurate on the nose, tightly packed with red fruit, crushed stone and light cedar aromas, hints of black tea emerging with time. The palate is medium-bodied with supple tannins and fine acidity, bearing similitude to the Clos Saint-Jacques. Quite linear towards the finish, this is nicely focused and though it does not possess the weight and density of a top vintage this is a classy, sophisticated Clos-de-Bèze.

January 21, 2026

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