



AYMÉ VADIM

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From Molecular Biology to Micro-Négociant: Vadim's Singular Journey into Fine Wine

Aime Vadim is not your typical vigneron. Holding a PhD in molecular biology, he now crafts some of the most terroir-expressive Grand Cru wines in Burgundy as a dedicated micro-négociant, producing just around 2,500 bottles per year.

Born in Belarus to a family of scientists and doctors, Vadim seemed destined for academia. He followed that path for many years, earning his Master's in biology and completing his doctoral thesis at the renowned Engelhardt Institute of Molecular Biology in Moscow—interestingly, focusing on the genetic engineering of *Saccharomyces cerevisiae* (yes, the same yeast we use in winemaking). He continued postdoctoral research at institutions such as the Max Planck Institute, the European Molecular Biology Laboratory, and Harvard Medical School.

It was at Harvard that a chance encounter with Emile Peynaud's *The Taste of Wine* changed everything. That book planted a seed, and it wasn't long before his scientific curiosity turned toward the world of wine.

After relocating to Germany for work, Vadim began frequenting tasting events across France, especially in Alsace. Drawn deeper into the wine world, he eventually made the leap in 2010—moving to Beaune to study wine formally.

In Beaune, he earned his sommelier certification and began working at respected restaurants, where he met numerous local producers and enthusiastically joined them in the vineyards and during harvests. Year by year, his passion shifted from tasting to making, and he began crafting his own small batches of wine during harvest seasons, experimenting and learning.

In 2015, he launched a wine distribution company focusing on Burgundy and Southwest France, and in 2017 he entered the Institut Universitaire de la Vigne et du Vin to acquire hands-on winemaking expertise. In 2022, Vadim and his partner—whom he met during his restaurant days—opened a boutique in Beaune.

Vadim officially started his winemaking in 2015, sourcing grapes directly from organic growers. He visits each site personally, carefully selecting small, low-yield plots with exceptional quality. (Ask him which vineyards he uses, and you'll likely get a grin and a polite "That's classified—Burgundy land is gold these days!")

Though a newcomer to the négociant scene, Vadim's scientific background and passionate dedication have won the trust of many top-tier growers.

His winemaking philosophy centers around purity and patience: meticulous double sorting of grapes, minimal destemming, spontaneous fermentation with native yeasts, no fining or filtration, and very limited SO₂ (added only twice, in spring and at bottling). Aging takes place over 24 months or more, with as little intervention as possible. Following his belief in the scientific harmony behind biodynamics, bottling is done in accordance with lunar cycles.

Vadim's background in microbiology gives him a unique edge—allowing him to embrace the unpredictability of natural winemaking while applying precision and control where it counts. The result? Wines that capture the soul of their terroir with clarity and confidence.

Corton-Charlemagne Grand Cru Lot #1 [2017, 750 ml]

コルトン・シャルルマーニュ Lot#1



PRODUCT ID : IFRBR1060675
Year : 2017
Kind of Wine : Still
Color of Wine : White
Style : Dry
Type of Grape : Chardonnay
Volume : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 46 mg/L

Sales Price (w/tax)

¥88,000

A Chardonnay-based white wine made with minimal intervention: hand-harvested fruit, double sorting, spontaneous fermentation with native yeasts, no fining or filtration. SO₂ is added only twice—once in spring and once before bottling. Aged for over 24 months in barrels of varying wood density. Bottled by hand in accordance with lunar cycles. Total production: approximately 2,500 bottles.

Lot #1: aged in low-density oak, resulting in greater wood contact. The wine shows more texture and roundness.

Corton-Charlemagne Grand Cru Lot #2 [2017, 750 ml]

コルトン・シャルルマーニュ Lot#2



PRODUCT ID : IFRBR1060676
Year : 2017
Kind of Wine : Still
Color of Wine : White
Style : Dry
Type of Grape : Chardonnay
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 48 mg/L

Sales Price (w/tax)

¥88,000

A Chardonnay-based white wine made with minimal intervention: hand-harvested fruit, double sorting, spontaneous fermentation with native yeasts, no fining or filtration. SO₂ is added only twice—once in spring and once before bottling. Aged for over 24 months in barrels of varying wood density. Bottled by hand in accordance with lunar cycles. Total production: approximately 2,500 bottles.

Lot #2: aged in medium-density oak, offering a more neutral profile. The style is linear, with emphasis on verticality and minerality.

Chambolle-Musigny 1er cru Les Gruenchers [2015, 750 ml]

シャンボル・ミュジニー・ブルミエ・クリュ・レ・グリュアンシェール



PRODUCT ID : IFRBR1060667
Year : 2015
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 0 mg/L

Sales Price (w/tax)

¥60,000

Originating from one of the 24 Premier Cru climats of the Chambolle-Musigny appellation in the Côte de Nuits, Burgundy, Les Gruenchers lies adjacent to Bonnes-Mares and just below Les Fuées, on a slope with excellent exposure. The soils are predominantly limestone with a shallow top layer, contributing to the wine's refined mineral expression and delicacy.
Style: Classical, elegant, and firmly structured
Aromatics: Black cherry, dark berries, subtle floral notes, and a saline-tinged minerality
Palate: Rich and composed, with a core of ripe cherry and black fruit, lifted by fresh acidity and fine-grained tannins
Finish: Long, mineral-driven, with a touch of savory spice
An ideal pairing for duck, game birds, and goose—particularly when served with berry or wine-based sauces.

Volnay 1er cru Les Brouillards [2015, 750 ml]

ヴォルネー ブルミエ クリュ レ ブルイアード



PRODUCT ID : IFRBR1060669
Year : 2015
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 14.0%
Total Sulfites : <10 mg/L

Sales Price (w/tax)

¥44,000

A distinctive expression of Les Brouillards, this wine showcases a riper and more concentrated style than typically expected from Volnay. Structured and dark-fruited, with firm yet refined tannins, it appeals to clients seeking depth and elegance beyond the conventional.
Style: Classical, restrained, and elegant
Aromatics: Ripe cherry, dried plum, subtle floral lift
Palate: Balanced and composed, with integrated tannins and a dark-fruit core
Finish: Moderate length, with aging potential
Notably, some professionals compare its density and character to Brunello or Bordeaux, making it an excellent match for richly flavored meat dishes. Ideal for high-end restaurant placements and collectors interested in natural, low-intervention Burgundy.

Ruchottes Chambertin Grand Cru [2015, 750 ml]

リュショット・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060668
Year : 2015
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 0 mg/L

Sales Price (w/tax)

¥207,000

A pure and uncompromising expression of Ruchottes-Chambertin. Bottled without added sulfites, this wine reveals the limestone-driven minerality and vertical structure of the climat.

Style: Precise, mineral, and age-worthy
Aromatics: Wild cherry, crushed stone, subtle earth
Palate: Tense and focused, with high acidity and fine tannins
Finish: Long, saline, and persistent
Ideal for collectors and sommeliers seeking natural Grand Cru Burgundy with scientific precision and cellar potential.

Gevrey-Chambertin cuvée Vadim [2016, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム



PRODUCT ID : IFRBR1060666
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 17 mg/L

Sales Price (w/tax)

¥46,000

This cuvée was produced in a limited run of just 300 bottles. Grapes were hand-harvested from ultra-low-yield plots, double-sorted, and minimally destemmed. Fermentation was spontaneous with native yeasts, without temperature control. Aged for no less than 5 years in barrels of varying wood density, as part of a study on oak structure and wine evolution. SO₂ was added only twice—once in spring and once before bottling (total: 17 mg/L). Bottled by hand in accordance with lunar cycles. No fining or filtration.
Style: The wine shows ripe texture, dark-fruited depth, and structural precision. Suitable for long-term aging. A balance of scientific rigor and natural clarity.

Ideal for customers seeking small-production, low-intervention Burgundy, fits for tasting events and comparative barrel lot presentations.

Nuits-Saint-Georges 1er cru Les Vaucrains [2016, 750 ml]

ニュイ・サン・ジョルジュ、レ・ヴォークラン



PRODUCT ID : IFRBR1060670
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 26 mg/L

Sales Price (w/tax)

¥62,000

Grapes were hand-harvested from the powerful terroir of Les Vaucrains, then double-sorted, minimally destemmed, and fermented spontaneously with native yeasts. The wine was aged for at least five years in barrels of varying wood density, with no fining or filtration. SO₂ was added only twice—once in spring and once before bottling (total: 26 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.
Style: Dense and structured, with ripe tannins and a dark-fruited profile. Mineral-driven and built for long aging.
Recommended drinking window: From 2026 onward, ideally between 2028 and 2040 depending on desired maturity.
Decanting for 1–2 hours is advised if opened earlier.
Note for collectors:
Les Vaucrains is among the most powerful sites in Nuits-Saint-Georges. Vadim's low-intervention philosophy and extended élevage yield a wine that rewards patience and slow evolution in bottle.

Gevrey-Chambertin 1er cru [2016, 750 ml]

ジュヴレ・シャンベルタン・ブルミエ・クリュ



PRODUCT ID : IFRBR1060671
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 25 mg/L

Sales Price (w/tax)

¥65,000

Made from Pinot Noir grown on Premier Cru plots in Gevrey-Chambertin, hand-harvested and double-sorted. Destemming was minimal, and fermentation occurred spontaneously with native yeasts, without temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 17 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.
Style: Complex and structured, with mineral depth and long aging potential. Balanced between firm texture and natural clarity.
Recommended drinking window:
Best opened from 2026 onward, ideally between 2028 and 2040. Decanting for 1–2 hours is advised if opened earlier.

Clos de Vougeot Grand Cru [2016, 750 ml]

クロ・ド・ヴージョ・グラン・クリュ



PRODUCT ID : IFRBR1060672
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 11 mg/L

Sales Price (w/tax)

¥154,000

Hand-harvested from low-yield plots, with meticulous double sorting. Minimal destemming, spontaneous fermentation with native yeasts. No fining or filtration. Aged for over 24 months in neutral barrels with minimal intervention. Bottled by hand in accordance with lunar cycles.

Ruchottes Chambertin Grand Cru [2016, 750 ml]

リュショット・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060673
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 24 mg/L

Sales Price (w/tax)

¥208,000

Ruchottes-Chambertin is the highest and coolest Grand Cru in Gevrey-Chambertin, with thin limestone soils and strong exposure. Wines from this site show vertical structure, mineral precision, and longevity. The 2016 vintage was more classical than 2015: cooler spring, moderate summer, even ripening. The style is restrained and focused on texture and mineral clarity, unlike the rounder, more generous 2015.

Made through scientific intuition: observation, patience, and non-intervention. Hand-harvested, double-sorted, minimally destemmed. Fermentation was spontaneous, with no temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice. Bottled manually on lunar fruit and flower days.

Style: Linear and mineral, with high acidity and fine texture. More structured and restrained than the 2015 vintage.

Drinking window: from 2026 onward, ideally between 2028 and 2042. Decanting for 1.5–2 hours if opened early.

Chambertin Grand Cru [2016, 750 ml]

シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060674
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 48 mg/L

Sales Price (w/tax)

¥208,000

Made from Pinot Noir grown in the Chambertin Grand Cru appellation, hand-harvested and double-sorted.

Destemming was minimal, and fermentation occurred spontaneously with native yeasts, without temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 48 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

Style: Complex, powerful, and structured, with mineral depth and long aging potential. Suitable for collectors and slow bottle evolution.

Recommended drinking window:

Best opened from 2026 onward, ideally between 2028 and 2045. Decanting for 2 hours is advised if opened earlier.

Gevrey-Chambertin Cuvée Vadim Lot #1 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#1



PRODUCT ID : IFRBR1060677
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 19 mg/L

Sales Price (w/tax)

¥35,000

Crafted from hand-harvested fruit sourced from low-yield micro-parcels. Grapes undergo double sorting, minimal destemming, and spontaneous fermentation with native yeasts. No fining or filtration. Aged for over 24 months in neutral barrels. Lot #1 is one of six micro-releases, each aged in a different barrel type; this lot reflects stronger oak influence due to lower-density wood. Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

Gevrey-Chambertin Cuvée Vadim Lot #2 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#2



PRODUCT ID : IFRBR1060678
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 16 mg/L

Sales Price (w/tax)

¥35,000

The second of six micro-releases, each aged in barrels of varying wood density. Lot #2 reflects a more neutral aging profile, with reduced oak influence to highlight the wine's intrinsic structure. Grapes are hand-harvested, double-sorted, minimally destemmed, and fermented spontaneously with native yeasts. No fining or filtration. Aged for over 24 months. Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

Gevrey-Chambertin Cuvée Vadim Lot #3 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#3



PRODUCT ID : IFRBR1060679
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 19 mg/L

Sales Price (w/tax)

¥35,000

The third of six micro-releases, each aged in barrels of varying wood density. Lot #3 was matured in a low-density barrel, resulting in a more pronounced oak influence on the wine's structure. Grapes are hand-harvested, double-sorted, minimally destemmed, and fermented spontaneously with native yeasts. No fining or filtration. Aged for over 24 months. Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

Gevrey-Chambertin Cuvée Vadim Lot #4 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#4



PRODUCT ID : IFRBR1060680
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 12 mg/L

Sales Price (w/tax)

¥35,000

The fourth of six micro-releases, aged in a medium-density barrel. Oak influence is more restrained, allowing for greater clarity and structural precision. Vinification is fully non-interventionist: hand-harvested fruit, double sorting, native yeast fermentation, no fining or filtration. Aged for over 24 months. Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

Gevrey-Chambertin Cuvée Vadim Lot #5 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#5



PRODUCT ID : IFRBR1060681
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 15 mg/L

Sales Price (w/tax)

¥35,000

The fifth of six micro-releases, aged in a high-density barrel. This limits oak contact and allows the wine's terroir expression to remain pure and transparent. Vinification is fully non-interventionist: hand-harvested fruit, double sorting, native yeast fermentation, no fining or filtration. Aged for over 24 months. Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

Gevrey-Chambertin 1er cru Bel-Air [2017, 750 ml]

ジュヴレ・シャンベルタン・プルミエ・クリュ ベル・エール



PRODUCT ID : IFRBR1060682
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 12.5%
Total Sulfites : 31 mg/L

Sales Price (w/tax)

¥69,000

The Bel-Air vineyard sits above Clos de Bèze on a cooler slope with thin white marl-limestone soils. These conditions yield wines with vertical structure, pronounced acidity, and mineral clarity. Grapes were hand-harvested, double-sorted, and minimally destemmed. Fermentation was spontaneous with native yeasts, without temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 31 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.
Style: Elegant and linear, with bright acidity and mineral precision. Suitable for long aging.
Recommended drinking window:
Best opened from 2026 onward, ideally between 2028 and 2040. Decanting for 1–2 hours is advised if opened earlier.

Echezeaux Grand Cru [2017, 750 ml]

エシェゾー・グランクリュ



PRODUCT ID : IFRBR1060683
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 14%
Total Sulfites : 29 mg/L

Sales Price (w/tax)

¥132,000

Echezeaux lies between Vosne-Romanée and Clos de Vougeot, on east-facing slopes with varied soils—clay, limestone, gravel, and yellow marl. The 2017 vintage brought stable conditions: early spring, warm June, and a dry growing season. This resulted in ripe yet structured fruit, especially from well-exposed Grand Cru sites.

Made through scientific intuition: observation, patience, and non-intervention. Grapes were hand-harvested, double-sorted, and minimally destemmed. Fermentation was natural, with no temperature control. Extended aging—at least 5 years in barrels of varying wood density—was designed to reveal the wine's tannic architecture. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 29 mg/L). Bottling was done manually on lunar fruit and flower days. Total production: approx. 300 bottles.

Style: Complex and layered, with fine texture, mineral precision, and ripe tannins. In 2017, slightly more accessible in youth while retaining long aging potential.

From 2026 onward, ideally between 2028 and 2042. Decanting for 1.5–2 hours is advised if opened earlier

Mazis-Chambertin Grand Cru [2017, 750 ml]

マジ・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060684
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13.5%
Total Sulfites : 18 mg/L

Sales Price (w/tax)

¥180,000

Mazis-Chambertin is one of the northernmost Grand Cru sites in Gevrey-Chambertin, with thin, stony soils and a cooler microclimate. Wines from this terroir show dense structure, dark fruit, and pronounced minerality.

The 2017 vintage brought ripe yet balanced fruit: early spring, warm June, and a dry growing season. Wines are slightly more open in youth but retain firm architecture and aging potential. Crafted to preserve the structural purity of the terroir.

Made through scientific intuition: observation, patience, and non-intervention. Grapes were hand-harvested, double-sorted, and minimally destemmed. Fermentation was spontaneous, with no temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice (18 mg/L). Bottled manually on lunar fruit and flower days.

Style: Complex and structured, with dark fruit, ripe tannins, and mineral depth. In 2017, slightly more accessible but built to age.

Recommended drinking window: from 2026 onward, ideally between 2028 and 2042. Decanting for 1.5–2 hours if opened early.

Ruchottes-Chambertin Grand Cru [2017, 750 ml]

リュショット・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060685
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 22 mg/L

Sales Price (w/tax)

¥226,000

Ruchottes-Chambertin is the highest and coolest of the Gevrey-Chambertin Grand Cru vineyards, with thin limestone soils and strong exposure. Wines from this site are known for vertical structure, mineral precision, and longevity.

The 2017 vintage in Burgundy was stable: early spring, warm June, and a dry growing season. Compared to the denser, more closed 2015 and 2016 vintages, 2017 offers more open yet still structured wines—especially from cooler sites like Ruchottes. Grapes were hand-harvested, double-sorted, and minimally destemmed. Spontaneous fermentation. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 54 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

Style: Linear and mineral, with high acidity and fine texture. In 2017, slightly more accessible in youth while retaining firm architecture.

Best opened from 2026 onward, ideally between 2028 and 2042.

Chambertin Clos-de-Bèze Grand Cru [2017, 750 ml]

シャンベルタン・クロ・ド・ベーズ・グラン・クリュ



PRODUCT ID : IFRBR1060686
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 56 mg/L

Sales Price (w/tax)

¥226,000

Clos de Bèze is one of the most revered sites in Gevrey-Chambertin, with eastern exposure and soils of red clay, limestone, and broken stones. Cultivated since the 7th century by monks, the terroir yields wines of great power, refined texture, and long bottle evolution.

Grapes were hand-harvested, double-sorted, and minimally destemmed. Fermentation was spontaneous with native yeasts, without temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 56 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

Style: Powerful and layered, with mineral depth and ripe tannins. Suitable for long aging and serious cellaring.

Recommended drinking window:

Best opened from 2027 onward, ideally between 2029 and 2045. Decanting for 2 hours is advised if opened earlier.

Chambertin Grand Cru [2017, 750 ml]

シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060687
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir
Volumn : 750 ml
Alcohol Percentage : 13%
Total Sulfites : 54 mg/L

Sales Price (w/tax)

¥226,000

The 2017 vintage in Burgundy was marked by stable conditions: early flowering, a warm June, and a dry, temperate growing season. The harvest produced ripe fruit with balanced acidity and structure, especially in Grand Cru sites. Chambertin in 2017 yielded wines with depth and precision, but slightly more accessible tannins than in 2015 or 2016.

Grapes were hand-harvested, double-sorted, and minimally destemmed. Fermentation was spontaneous with native yeasts, without temperature control. Aged for at least 5 years in barrels of varying wood density. No fining or filtration. SO₂ added only twice—once in spring and once before bottling (total: 54 mg/L). Bottled by hand in accordance with lunar cycles. Total production: 300 bottles.

Style: Complex and layered, with mineral depth and ripe tannins. In 2017, slightly more open in youth while retaining serious aging potential.

Best opened from 2026 onward, ideally between 2028 and 2045. Decanting for 1.5–2 hours is advised if opened earlier.