



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Often shallow brown limestone soil



PRESENTATION

Between Vougeot and Morey-Saint-Denis, at the heart of the Côte de Nuits, the small village of Chambolle-Musigny derives its name from an ancient Celtic village called "Cambola". This is one of the treasures of the Côte de Nuits and Burgundy's heritage.

The vines are planted at the exit of a combe. There is not as much clay in the soil here than in the other villages, which could partly explain the "feminine" aspect that Chambolle's wines are often reputed to have.

VINIFICATION/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Fine nose with scents of red and black fruit (raspberry, cherry, blackcurrant...) mingle with subtle notes of flowers (rose, violet...) and spices. Fleshy and delicate on the palate, this wine is balanced by a structure based on bold, yet soft tannins. Lovely intense, fruity finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (poultry, veal, lamb, feathered game)

Mild cheeses

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