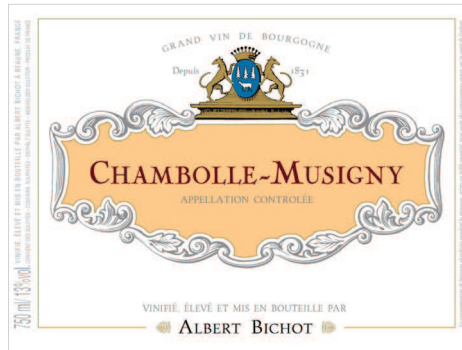


CHAMBOLLE-MUSIGNY



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:

Brown, often lean,
limestone soil

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % oak barrels
35 % new oak
14 to 16 months

The small village of Chambolle-Musigny is located at the heart of the Côte de Nuits, between Vougeot and Morey-Saint-Denis. Its name is derived from that of an ancient Celtic village, “Cambola”. Pinot Noir is planted exclusively in this small appellation, which is one of the jewels of the Côte and part of Burgundy’s viticultural heritage. The vineyard is based at the mouth of a valley. The clay content of the soil is inferior to the other villages, which could partly explain the “femininity” frequently pointed out in Chambolle’s wines.

Tasting notes

The nose is ethereal and delicate, redolent of black cherry with discrete, elegant floral notes of rose and violet. Very soft on the palate, it offers well-balanced structure and bold, yet fine, smooth tannins. Lovely intense, fruity finish.

Food/wine pairing

Perfect with exquisitely prepared choice red meats and delicate cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine is ready to drink or it may be laid down for 3 to 7 years or more.

