



CHAMBOLLE-MUSIGNY



APPELLATION

Village

VINES

Planted in 1960 on the north side of the village, near the boundary with Morey St Denis, on clay soil at the foot of the slope.

TASTING NOTES

Bright ruby red in colour, fruit and wild flowers (wild rose, acacia...) and spices on the nose, mingling together in a subtle fusion of grace. It's an excitable wine, supple and rounded, very seductive. (It is said that Chambolle gives the most feminine wines on the Côte de Nuits!)

AGEING POTENTIAL

A wait of 5 to 8 years is sufficient to appreciate the floral aromas at their best.

WINE MAKING

As with the other estate wines, ripeness and harvest quality are rigorously monitored and controlled. This wine requires particularly delicate attention to extract only the supplest of tannins.

CELLAR AGEING

1/3 new oak barrels are used which gives a harmonious marriage of the floral character and the wood.



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