



CHAMBOLLE MUSIGNY

Surface : 100 hectares.

Appellation : Chambolle Musigny

Location: Chambolle Musigny

Soil : Chalky soil, relieved by gravel

Grape variety : pinot noir.

Harvest : by hand.

Wine making : traditional with 3 weeks maceration

Ageing : in oak



History

The vineyards of Chambolle Musigny are located in the central part of the Côte de Nuits.

Here are based the famous Grands Crus Musigny and Bonnes Mares.



Soil

Chambolle Musigny A.O.C, red wine exclusively, is facing East South East, about 250 to 350 m above Sea-level.

The chalky soil is relieved by gravel and pebbles and this has a great influence on the supple and fine structure of the Chambolle wines.



Wine

- Colour : A deeply colored red wine.

- Nose : Nice accent of red berries, strawberries and raspberries.

- Taste : The bouquet present finesse and real elegance. The rich tannins of this vintage year's enable a long lasting, 15 to 20 years in cellar.



Service

To be served at 15 to 16°C.

This wine will be an elegant companion to delicate dishes, such as fillet mignon, tournedos chasseur, coq au vin, or cheese.