



## 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.