

CHAMBOLLE MUSIGNY Village



Total Surface : 10 ouvrées (1 ouvrée = 4 ares(acres) 28)

Grape Variety : Pinot Noir

Average Age of the Vines : 63 years old

Nature of the Soil : This wine is the result of a blending of several parcels, The Chardannes, The Herbues, The Maladières, and The Babillère. Between 250 and 300 meters of altitude facing the East, the downslope is close to the thin bedrock soil. Numerous cracks in the hard limestone soil allow the roots to meet their needs deep in the Jurassic under-grounds. Blocks of stone and gravel ensure a good drainage at the bottom of the valley.

Harvesting : Manual only

Average Production : 2400 Bottles.

Wine Characteristics : The Chambolle Musigny is a red wine often presented as the most feminine of the Côte de Nuits. Intensity and finesse are expressed with an elegant subtlety. Violets and red berries compose its typical defined bouquet. With age, it's nose evolves into a spicy mature fruit, prunes, and truffles. Rich and complex, it coats the palate with silk and lace. It's fleshy delicacy does not keep it from conserving its solid structure and durability.

