

CÔTE DE NUITS | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELATION

Formerly attached to Cîteaux Abbey, Chambolle-Musigny has two superb Grands Crus: Bonnes-Mares, forming a link with Morey-Saint-Denis and Musigny, above Clos de Vougeot. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil.

TASTING: depth and grace

Food pairings: Beef fillet with Epoisses sauce

Potential and cellaring advice: 5 to 15 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,28 ha
- Exposition: East
- Year of planting: 1960
- Soil and Subsoil: Close to the parent rock, shallow soil. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil. Blocks of stone and gravel ensure good drainage
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

WINE

- Harvest date: 27/08/20
- Vinification: 5 to 7 days of cold pre-fermentation, 25% whole grapes. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 30% new barrels
- Production: 1300 bottles

