



CHAMBOLLE-MUSIGNY 2020

CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELLATION

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. Blocks of stone and gravel ensure good drainage at the bottom of the small valley.

TASTING: smooth and complex

Food pairings: Coq au vin, Epoisses cheese

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,95 ha
- Exposition: East
- Year of planting: 1953-1963-2014
- Soil and Subsoil: On the alluvial fan which was formed by ancient silt deposits from the Chambolle valley
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous flora between rows / Maintenance of row of vines by harrowing or inter-vine blades

WINE

- Harvest date: 27 et 28 août 2020
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 4 000 bottles

