



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

- 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

CÔTE DE NUITS 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. The Côte de Nuits seems to have done relatively well out of this vintage. The wines offer an astonishing aromatic diversity, and aromas of red and black berries combine with some floral scents and spicy notes. Their vigor and high-quality tannins make them particularly lively in the mouth, with a finish that is still a little closed. This is a classic vintage that will reveal some magnificent surprises over time.