



## **CHAMBOLLE-MUSIGNY 2022**

# CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

### PRESENTATION OF THE APPELATION

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
- Production: 4 000 bottles

## **CÔTE DE NUITS 2022 (RED)**

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The wines will wow you with their lively colour. The highly complex bouquet combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, spices underscore the silky, high-quality tannins. Ample, full-bodied and beautifully fresh, these wines are a perfect example of their type, with real ageing potential.

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