

Chambolle-Musigny Vieilles vignes

RED



The appellation

This AOC consists in 24 Premier cru climats and 2 Grand cru climats

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

48 hectoliters/hectare

Soil

Limestone and clay. 65-year-old vines.

Plot surface area

1 hectare (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

3,000 bottles

Elaboration method

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: traditional fermentation in tank for 3/4 weeks.

Aging: 14 to 18 months in French oak barrels (from the Forêt de Troncet). 100% single-wine barrels.

Tasting

Characteristics: Chambolle-Musigny is often presented as the most « feminine » wine of the Côte-de-Nuits. Its finesse and intensity show with refined subtlety. A bright ruby red color. Young, its nose reveals small berry (strawberry, raspberry) aromas. It ages to show more ripe fruit and spices. Its silky and laced palate leaves room for smooth tannins. A real charm offensive.

Pairing: Powerful and delicate wine, it pairs wonderfully with tasty and sophisticated meats such as game bird, a Bresse capon, long-roast lamb, or veal. As for cheese, choose those with a soft taste such as Brillat-Savarin, Cîteaux, Vacherin or Brie de Meaux.

Serving temperature: 12 to 14°C for a young bottle. 14 to 16°C when older.

Aging potential: It is what makes Chambolle special. It is always delightful, no matter how old it is, although it reaches a peak between 4 and 8 years old.