

Chambolle-Musigny "Aux Beaux Bruns"

AOOC Chambolle-Musigny, "Aux Beaux Bruns"



THE VINTAGE

835 bottles and 24 magnums were produced for the 2018 vintage.

LOCATION

Located in the northern part of the appellation in the continuity of the appellation "Aux Beaux Bruns" premier cru.

TERROIR

It is a darker terroir with black and deep clays than the South of the appellation. This parcel is located a few meters from the village of Morey Saint Denis. We find in the expression of this wine a link with this appellation, giving more structured wines while keeping the delicacy and finesse of the tannins of Chambolle Musigny.

VINIFICATION

Harvesting is manual with 50% of whole clusters.
3 weeks of fermentation with very light extraction.
30% of new oak barrels are used for an aging period of 18 months.

VARIETALS

Pinot Noir 100%

TASTING NOTES

Black cherry, ripe fruit, we have here a slightly more muscular Chambolle Musigny that would have some of the characteristics of Morey Saint Denis. The 2018 vintage offers a nice fleshiness to this wine that does not lack charm though.

