



Chambolle-Musigny "Vieilles Vignes"

AOC Chambolle-Musigny, Bourgogne, France



THE VINTAGE

4895 bottles, 180 magnums et 12 jeroboams have been produced in 2018.

LOCATION

This cuvée is a blend of five terroirs in the Chambolle-Musigny appellation; namely Les Mal Carrées, Les Maladières, Derrière le Four, Les Fremières, and Les Gamaires. It offers a lovely representation of the texture and typicity of Chambolle-Musigny wines. The vines were planted between 1952 and 1963 and bring fine length without any austerity.

TERROIR

This plot sits on relatively deep soil with a little limestone beneath a majority of fine clay, which brings all the elegance to the wine.

WINEMAKING

Harvesting is manual with 40% of whole clusters.
3 weeks of fermentation with very light extraction.

AGEING

30% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

This wine has notes of red and black cherry, violet and spice. The light but well-defined licorice-tinged bouquet opens nicely with aeration. The medium-bodied palate offers succulent black cherries and cassis on the entry and fine acidity. The finish is a bit tight but with time it softens.

