

Chambolle-Musigny "Vieilles Vignes" 2018

AOC Chambolle-Musigny, Bourgogne, France



THE VINTAGE

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

LOCATION

This Chambolle-Musigny "Vieilles Vignes" is composed of 5 different parcels. In the south of Chambolle, stand the "Fouchères" neighbor of the premier cru "Borniques" and right above we find the famous "Musigny" with a soil of limestone.

In the north, next to More-Saint-Denis, "Gamaires" with a deeper soil.

Finally, we have "Fremières" next to "Beaux Bruns", 2 very different Chambolle Villages.

TERROIR

The soil is deeper, we don't have too much limestone, with an interesting proportion of clay, it brings silkness and elegance.

WINEMAKING

Harvesting is manual with 40% 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.

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.

