

CHANSON

En Bourgogne depuis 1750



Chambolle Musigny Premier Cru Les Combottes

Chambolle Musigny 1^{er} Cru Les Combottes 2018

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : the plot is located in the bed of a torrent which was flowing down the hollow of Chambolle Musigny. The soil is a mixture of stones, clay and pebbles which have been trailed by the waters of the torrent. The plot is located in a small hollow, hence its name : « combottes » with an eastward orientation.

The Vintage 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Aromas of ripe cherries mixed with



fragrances of peony and spicy notes. Well-balanced, complex. Well-defined and deep texture. Beautiful fruit combination. Well-shaped tannins. Long and generous aftertaste.

Food pairing : Can be enjoyed with game, red meat, grilled or "en sauce" and our local cheeses like Epoisses, Citeaux and Langres.