

CHANSON

En Bourgogne depuis 1750



Chambolle-Musigny

Chambolle-Musigny 2011



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Chambolle Musigny is a small village located in the heart of the Côte de Nuits between Gevrey Chambertin and Clos de Vougeot

The Vintage 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak during 19 months

Tasting : Dark ruby colour. Very pure aromas of red berries (cherries and raspberries) mixed with notes of toasted bread and liquorice. Delicate vanilla note. Well-balanced. Complex with a refined texture and a very pure fruit. Well integrated tannins and delicate oak note. Long aftertaste.

Food pairing : Poultry, grilled meat or "en sauce" and all the classic cheeses (Epoisses, Langres).