



Chambolle-Musigny

KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts around 3 weeks with 20-30% of the grapes whole. The wines are aged for 16-18 months in French oak barrels, of which around 40% are new.

TERROIR

Chambolle-Musigny are often described as feminine wines, with a great deal of finesse and delicacy. The soil composition and depth have been modified by the addition of white marl from the Orveau vale, situated behind the village.

TASTING NOTES

Pleasant on the nose, the wine is bursting with red and black fruit and shows a lovely fresh character, typical of the appellation. The wine is structured yet delicate on the palate, with notes of mocha on the finish. Lovely length.

FOOD-WINE PAIRING

This wine is a good match for strong flavoured dishes.

