

## CHAMBOLLE MUSIGNY

We usually say that Chambolle-Musigny are feminine wines with a lot of finesse and delicacy. The composition and deepness of the soil were modified with white marls from the Orveau valley located behind the village

### VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested and sort by hand. The maceration is done with 20-30% of whole grape. The wines are aged 16 to 18 months in french oak barrels with 40% of new barrels.

### TASTING

EYE Red ruby colour

NOSE A nose on red and black fruits with a nice freshness typical of the appellation.

MOUTH Structured but delicate and a finish on moka flavours. Nice length.

PAIRING Strong dish

TEMPERATURE 15°C / 16°C

AGEING 5 to 7 years.

