

Propriétaire à NUITS-SAINT-GEORGES -. CÔTE D'OR .-

CHAMBOLLE-MUSIGNY



LOCATION

This cuvée is a blend of five terroirs in the Chambolle-Musigny appellation; namely Les Mal Carrées, Les Maladières, Derrière le Four, Les Fremières, and Les Gamaires. It offers a lovely representation of the texture and typicity of Chambolle-Musigny wines. The vines were planted between 1952 and 1963 and bring fine length without any austerity.

This plot sits on relatively deep soil with a little limestone beneath a majority of fine clay, which brings all the elegance to the wine.

TASTING NOTES

This wine has notes of red and black cherry, violet and spice. The light but welldefined 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.

GRAPE VARIETY

Pinot Noir: 100%

GREEN PRACTICES

<u>Vegan</u> practicing