



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

CHAMBOLE-MUSIGNY

Appellation village

Belonging to the Cistercian abbey of Gilly until 1500, the village of Chambolle gradually became independent and took on the name of Chambolle-Musigny in 1882. The soil and sub-soils are of ideal composition for the production of wines with remarkable finesse and elegance and they were nicknamed the "Volnay of the Côte de Nuits". The soil is generally quite shallow often just covering the rock. The vine reaches as far as 10 metres down through faults in the rock, notably in Musigny.

TASTING

TASTING NOTE: Expressive nose developing red berry notes and a light oaky hint. Tender and delicate, with an elegant structure, this is a wine with a lot of charm. Good ageing potential.

FOOD/WINE PAIRING: Ribs, leg and loin of lamb.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 5 to 7 years and more

KNOW-HOW

SUPPLIES: Purchases of grapes are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

VINIFICATION: Depending on the profile of the vintage, vatting lasts 15 to 18 days.

MATURING: 10 to 12 months in French oak barrels, with 25 to 30 % new oak.

AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Pinot Noir

SOIL OF THE APPELATION: Limestone and clay

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 93 hectares

