

Chambolle-Musigny Village

Appellation d'Origine Contrôlée

Character of the wine

Chambolle-Musigny is a wine of immense elegance, with a beautiful colour and exceedingly subtle aromas. The delicacy and complexity of the aromas, reminiscent of violets, raspberries, and strawberries, with a hint of blackcurrants, impart a fine, delicate bouquet. On the palate it reveals charm, freshness and elegance. It's very subtle character is due to the combination of low acidity and very fine, smooth, well-balanced tannins.



Wine datasheet

Total area under this appellation	94 ha 68 a 66 ca
Area under production at the domaine	30 a 98 ca
Soil	Jurassic hard limestone and scree slope
Grape varieties	100 % Pinot Noir
Average age of vines	35 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	According to the quality of the vintage
Maturing	30 to 40 % new oak barrels