

CHAMBOLLE-MUSIGNY LES CHARMES



Côte de Nuits

Premier Cru

Red

100% Pinot Noir grapes

Vineyards situation

Chambolle Musigny lies just north of Vougeot and South of Morey Saint Denis. There are 24 Premiers Crus and 2 Grands Crus. It is a very well know commune despite its small size.

Characteristics

The Chambolle Musigny vineyards is unique in the Côte de Nuits for the chalky composition of its soils just over a hard rocky bedrock which stress the vines. "Les Charmes" is situated just under "Les Fuées" vineyard on a poor and calcareous soil.

Wine making

This wine is fermented in vats for 3-4 weeks and aged 18-20 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

"Les Charmes" is a quite deep coloured wine. It develops intense matured red fruits aromas as well as spices and "terroir" notes. With a beautiful structure, beautifully equilibrated, it is an elegant wine.

It will perfectly match with sophisticated dishes like meat 'en sauce', "filet mignon", game and cheeses like "Reblochon".

Preservation

This wine will certainly improve up to 15 to 20 years in a good cellar.

