LOUIS JADOT

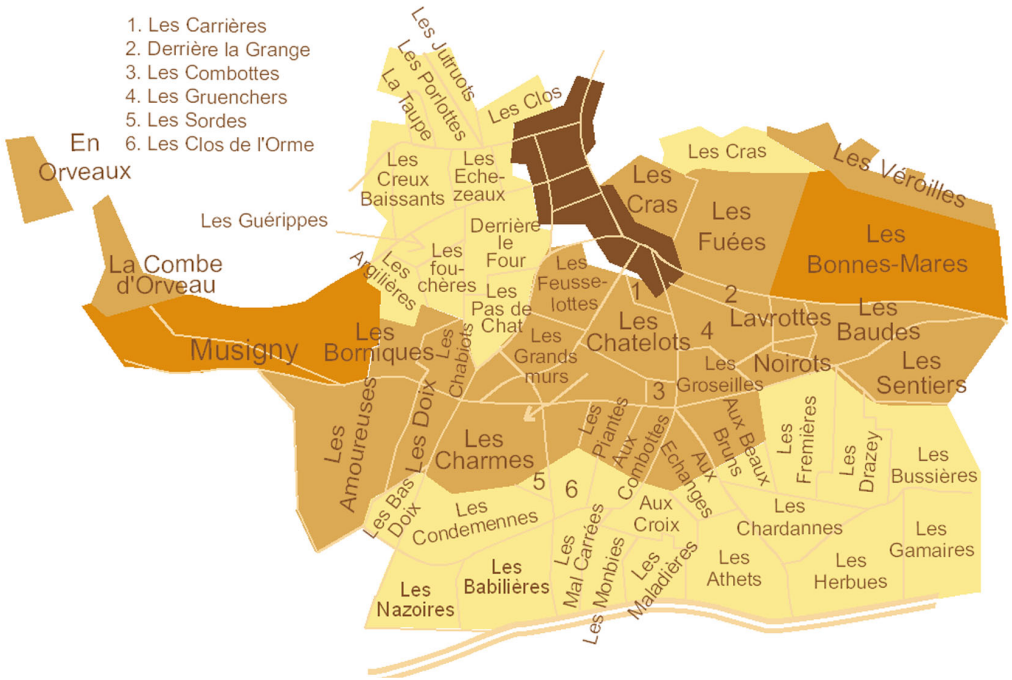
Chambolle-Musigny
Les Feusselottes

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. Its reputation is due to the great quality of the wines.

Characteristics

"Les Feusselottes" is situated just beneath the village of Chambolle. The soil is made of chalk and clay with a lot of hard stones.
"Feusselottes" means little holes, little cavities.

Wine making

This wine is fermented in vats for 3-4 weeks and aged 15-18 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

Louis Jadot produces a deep and colourful wine. It is a very delicate and structured wine with a powerful nose of red berry and terroir aromas. Tannins are round and subtle. Not very acid, it is a fleshy wine.

It will perfectly match with sophisticated dishes like meat 'en sauce', game and strong cheeses.

Preservation

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