

## CHAMBOLLE-MUSIGNY



Côte de Nuits  
Appellation Village  
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. The vineyard is facing east / south-east, at about 250 to 350 m above sea level.

### Characteristics

The chalky soil is relieved by gravel and pebbles and this has a great influence on the supple and fine structure of Chambolle wines.

### Wine making

This wine is fermented in vats for 3-4 weeks and aged 12-15 months in oak barrels before bottling.

### Winemaker's comments / Gastronomy

Louis Jadot produces a deeply coloured wine which develops a red berries fruits - and undergrowth aromas when older. Full bodied, delicate this wine has a silky finish. The soil is responsible for Chambolle Musigny's exceptional delicacy and a character not possessed by any other wine of the Côte de Nuits.

It will perfectly match with delicate dishes, not too spicy like red meat, game and quite strong cheeses.

### Preservation

This wine will certainly improve up to 10 to 12 years in a good cellar (humidity and temperature).

