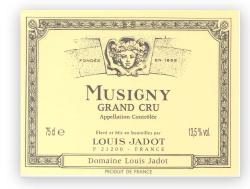
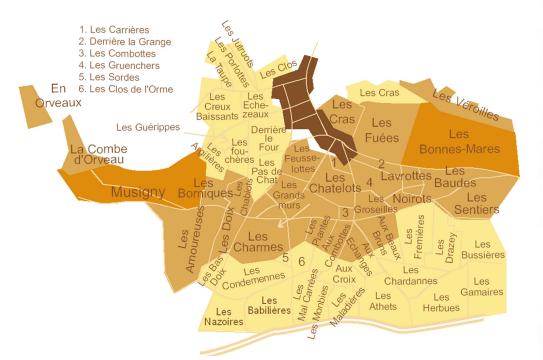


Musigny



Côte de Nuits Grand Cru Red 100% Pinot Noir



Vineyards situation

Chambolle Musigny is a famous village although it is very small. It's reputation is due to the high quality of its wines as well as to the fame of its premiers crus. Located between Vougeot et Morey Saint Denis, there are 24 premiers crus and two Grands Crus (Musigny et Bonnes Mares) in this village.

Characteristics

The grand Cru of Musigny is oriented to the East; its subsoil is composed with limestone and al great deal of stones, allowing the wine to be very supple. The altitude of the village is 320 meters.

Wine making

The Louis Jadot Musigny is vinified in vats during 3 to 4 weeks and then aged in oak barrels for about 20 months.

Winemaker's comments / Gastronomy

The Musigny is a very elegant and refined wine with a deep colour but not too much. It is at the same time elegant and well structured.

The Musigny will match the most delicate receipes, not too spicy dishes : tournedos, pigeon, « filet mignon », Reblochon.

Preservation

The wine is able to age very well and will be able to be appreciated between 5 to 20 years according to both vintages and cellaring conditions. conservation.