



2011

The Chambolle-Musigny is a red wine often presented as the most "Feminine" of the Côte de Nuits. The intensity and finesse express themselves indeed with elegant subtlety.

Tasting:

- **To the eye :** Ruby with bright reflections .
- **Nose :** Light notes of undergrowth with small red and black fruits.
- **Palate:** powerful and deep entry , complex environment with light notes of undergrowth , leather and candied fruit , elegant and fine finish.

Food and wine :

game birds, Bresse capon , roast lamb, traditional cheese plate...

Service: Uncork one hour before between 16 ° C and 18 ° C

Capacity of aging :

Between 8 and 10 years depending on storage conditions

Parcel :

- **Variety:** Pinot Noir
- **Vineyard area:** 0.57 Ha
- **Average age of winery :** 41 years
- **Soil:** Clay - Limestone

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- **Yield:** 32 HL / ha
- **Size:** Single Guyot

Winemaking:

- Harvest and manual sorting
- Total destemming
- Fermentation in open vat by indigenous yeasts
- Regular Pigeage

Breeding :

- Aged in oak barrels for 18 months (12% new oak)
- Wine neither fined nor filtered
- Bottling at the Domaine

