



**2012**

*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:** The smell opens on notes of red and black fruits (Raspberry, blackberry).
- **Palate:** powerful and deep entry, fruity middle, elegant and fine finish.

**Food and wine :**

filet mignon, roasted white meat, grilled steak, traditional cheese platter...  
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:** 42 years

- **Soil:** Clay - Limestone

- **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

