



2013

*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:** deep ruby with bright reflections.
- **Nose:** floral bouquet (violet) and fruity (strawberry, raspberry).
- **Palate:** ample entrance, rich and complex environment, elegant finish and slightly woody.

**Food and wine :**

Guinea fowl, roast lamb, white meat terrine, Bresse capon, Reblochon ...

**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:** 43 years
- **Soil:** Clay - Limestone

• **Performance:** 33HL / 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

