



1678 - BOURGOGNE

HERVÉ KERLANN

Chambolle-Musigny 1^{er} Cru « Les Borniques »

Multi-layered

The Vineyard

Annual production 200 – 300 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 60 years

Situation in Chambolle Musigny, the parcel is direct neighbour of the Musigny. It is the only Premier Cru of Chambolle with “Amoureuses” which is touching this prestigious Grand Cru.

Winemaking

Grapes are 100% de-stemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day at the beginning. Wines are put in barrels by gravity.

Ageing Free-run wine and press wine are aged separately. 12 months in oak, 50% new. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO₂.

Tasting note

Color Bright Ruby Red

Nose The first nose presents great aromatic potential then exploding in multiple layers of aromas (cherry, violet, menthol, etc.). On the sweet side with little trace of acidity, its tannins remain silky and smooth.

Taste The wine lines the palate with silk and lace

Food Matching Fine dining

Serving Temperature 15 – 16 °

*You know les Musigny & les Amoureuses.
But you don't know yet les Borniques :
the center of finesse*

