



1678 - BOURGOGNE

HERVÉ KERLANN

Chambolle-Musigny

Fragrance & Elegance

The Vineyard

Annual production 1 500 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 40 years

Situation Vines are located on plots from different parts of the village in order to offer a true blend of Chambolle Musigny. The main plot is “Bas Doix” (under 1er Cru “Haut Doix”) and the others are “Aux Echanges” (touching 1er Cru) , “Les Fremières” & “Les Jutruots” (top of the hill)

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 barrels previously used for one vintage to avoid too much new oak influence and enable breathing. Complete malolactic fermentation. Bottling after a soft filtration, very

little use of SO₂.

Tasting note

Color Bright ruby robe with luminous highlights

Nose violet and small red fruits (raspberry, strawberry), dry roses petals

Taste Rich, fragrant and complex, Its delicate but fleshy texture in no way detracts from its solid and durable structure.

Food Matching feathered game (in sauce, for example), well-roasted lamb. Roast veal's subtle texture would be delicately enveloped by the dense but silky tannins of the Chambolle. Cheeses - preferably mild: Brillat-Savarin, Cîteaux, Vacherin or Chaource.

Serving Temperature 12 – 14 °

Synthesis of Chambolle-Musigny Terroir

