

## **Chambolle-Musigny**

Fragrance & Elegance

little use of SO2.

<u>Tasting note</u>

**Color** Bright ruby robe with luminous highlights **Nose** violet and small red fruits (raspberry, strawberry), dry roses petals

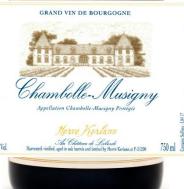
**Taste** Rich, fragrant and complex, Its delicate but fleshy texture in no way detracts from its solid and durable structure.

**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 °



## aKerlann



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. Prefermentation 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