

# CHAMBOLLE-MUSIGNY 1ER CRU "LES CHARMES" 2022

- REGION Côte de Nuits
- VILLAGE Chambolle-Musigny

#### The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

- APPELLATION Chambolle-Musigny Premier Cru
- GRAPE VARIETY Pinot Noir

## Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 40% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

#### Description

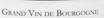
The 150 hectares of vines in the tiny village of Chambolle-Musigny are a soft interlude amongst the great vineyards of the Côte de Nuits. Chambolle-Musigny has 24 Premier Cru vineyards and it is "Les Amoureuses" and "Les Charmes" that are generally the most renowned. The poor limestone soil is well known for producing wines that are delicately scented. The Burgundian term "Les Charmes" refers either to an uncultivated plateau with little vegetation or the existence of wooded land covered by Hornbeam. In this case it refers to the former because Chambolle-Musigny "Les Charmes" is located beneath "Les Grandes Mûrs" that has long been an uncultivated field.

### Wine tasting

- TASTING NOTE Our Chambolle-Musigny 1er Cru 'Les Charmes' 2022 has a dark ruby colour. The nose reveals aromas of black cherry, while the palate is elegant and full-bodied, with notes of cherry and liquorice. Nice tannic finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck and truffle parmentier woodcock salmi wild boar and cranberries capon Brillat-Savarin cheese.
- Serving temperature 15-17°

#### Press review

Chambolle-Musigny 1er Cru "Les Charmes" 2022 - James Suckling - 95/100





APPELLATION CHAMBOLLE-MUSIGNY 15 CRU CONTROLE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE

MAISON FONDÉE EN 1797