

Chambolle-Musigny 2018

The wines of Chambolle-Musigny, located in the Côte de Nuits, are unique red wines that symbolize finesse and elegance...

TASTING NOTES

The very fresh red fruit nose is very greedy on the palate. We also discover some smoky notes. This wine is characterized by silky tannins and good length.



ORIGIN

This appellation is one of the smallest and most parcelled out of the Côte with only 97 ha of Village appellation vines, 50 ha of Premiers Crus and 25 ha of Grands Crus. The terroirs of Chambolle-Musigny are rather homogenous and enjoy eastern exposure. The delicate silkiness of its wines stems directly from the soil type. Parent rock composed of hard limestone forms the base, topped by a thin layer of Bathonian limestone gravel that ensures good drainage of the soil and contributes to the fine, sensual and charming character of these wines.

Our cuvee is a blend of four "climats" of Chambolle-Musigny: "Les pas de chats", "Derrière le four", "Le Clos de L'Orme" and "Les Danguerrins". Wines made from grapes produced in organic managed vineyards since 2009 (but not certified).

VITICULTURE

Grape variety: pinot noir

Soils: thin soil composed of small limestone gravel.

Orientation: East

Surface area under vine: 1.1431 ha

Pruning: Guyot & Cordon de Royat systems

Yield: 47hL/ha

Average age of the vines: 45 years old.

VINIFICATION

Harvest date: 9 & 10 September 2018.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 30% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with entire grapes lasted a total of 17 days including 3 days of cold maceration (12°C).

Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 1 punching of the cap.

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JEAN-CLAUDE BOISSET

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AGEING

Maturation: ageing in progress using a proportion of 30% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling:

Number of bottles:

VINTAGE

2018 , abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

Ageing potential:



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