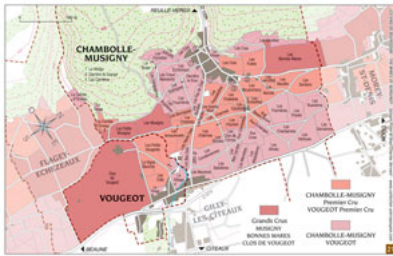




JEAN-CLAUDE BOISSET

CHAMBOLLE-MUSIGNY "LES CHARDANNES" 2012



Varietal

100% Pinot Noir.

Origins

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

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. Hard limestone parent rock forms the base above which there is a thin layer of small Bathonian limestone pebbles which ensures good soil drainage and lends the wines their fine, sensual, charming character. Les Chardannes benefits from an excellent location as it lies directly below the famous Bonnes Mares vineyard. The wines of Chambolle-Musigny, located in the Côte de Nuits, are unique red wines that symbolize finesse and elegance...

Vinification and maturing

Harvest date: 24 September 2012, the grapes were handpicked and collected in 20-kg perforated crates. They 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 completely de-stemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 24 days including 1 week at 12°C. Only indigenous yeasts were added (no additives such as enzymes or tannins). Infrequent punching of the cap (8 maximum). In the cellar: The wine was aged on the lees for 16 months without racking using a proportion of 45% new French oak barrels which had been slowly toasted at low temperatures in order to lend a very discrete touch of oak. Bottling: The wine was not fined but was very gently filtered before being bottled using gravity in January 2014.

Tasting notes

Visual: Beautiful, intense colour.

Nose: Delicates notes of flowers and spices

Palate: Starts off very elegant with smooth, structured tannins and very nice length worthy of Premier Cru.

Ageing potential

10 years and more.



Jean Claude BOISSET



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Vintage : 2012

Never seen before! – That's how the Burgundians described the year's weather. Following the capricious weather patterns, twice as much work was required to get the very best out of the vineyard. The single regret is that the harvest quantity is lower than normal by about 20%. After a mild winter, a fine month of March was followed by cold weather and frosts in springtime. May was warm and sunny followed by a cool and rainy June. The summer was very unpredictable with heat waves, hail and frequent storms, which did not help vineyard growth. The cold, wet Springtime brought about "coulture" (the abortion of the flower into fruit), "millerandage" (uneven, incomplete fertilisation which gives tiny berries) as well as attacks of mildew and oidium. The brief but intense heat waves in Summer provoked some shrivelling of the grapes. These weather phenomena, occurring before the maturation period, led to a significant drop in potential volumes without however affecting the quality potential of the grapes. On the contrary, well-aerated bunches of small berries lead to increased concentration and intensity. A rare vintage, small in quantity compensated with high quality!.

For the white Burgundies, these are expressive wines revealing aromas of fresh fruit and citrus. Clean and focused, they are already well-balanced to the taste. Powerful, the Northern Burgundy white wines are showing the typicality of their "terroir" – minerality, flintiness, chalky overtones. This classic vintage is illustrated by its finesse and fine concentration. Certain wines benefiting from a magnificent complexity and perfect structure need some years to age.

The red Burgundies have a very deep colour, dense – almost black for some. They reveal aromas of rich, intense red fruit. Their tannins, being ripe and silky help give a fine harmony to the taste. Vintage 2012 portrays itself as a classic