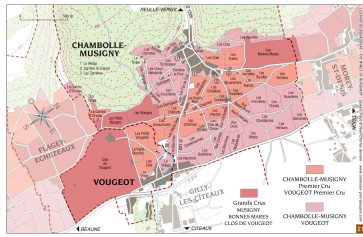




JEAN-CLAUDE BOISSET

CHAMBOLLE-MUSIGNY "LES CHARDANNES" 2011



Varietal

100% Pinot Noir

Origins

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.

Vinification and maturing

Harvest date: 4th September 2011, 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 20 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 12 months without racking using a proportion of 50% 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 September 2012.

Tasting notes

Visual: Beautiful, intense color.

Nose: Very fine nose with floral notes and touch of spices.

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

Ageing potential

7 to 10 years.

Vintage : 2011

Very particular conditions were experienced with the 2011 vintage year which led to very early harvesting. With these conditions, it is often said that such a year is a year of the winemaker. Springtime was particularly dry and warm giving early signs of potentially promising quality. Rainfall in July helped rebuild the water levels in the soil and brought a new fresh lease of life to the vine. Stormy conditions in August, very unpredictable, led to growers carefully giving extra care and vigilance to their vines. Abundant sunshine and low rainfall levels in September rewarded the growers' patience. Strict sorting of grapes was required both in the vineyard and at the winery. Only the very best grapes were vinified. White Burgundy wines are typified by a fine aromatic purity. Some light citrus aromas as well as delicate floral nuances can be found on tasting. Red Burgundy wines show a generous character, with rounded, supple and elegant tannins. The appealing style of this vintage, already appreciable, will allow for early drinking.

