

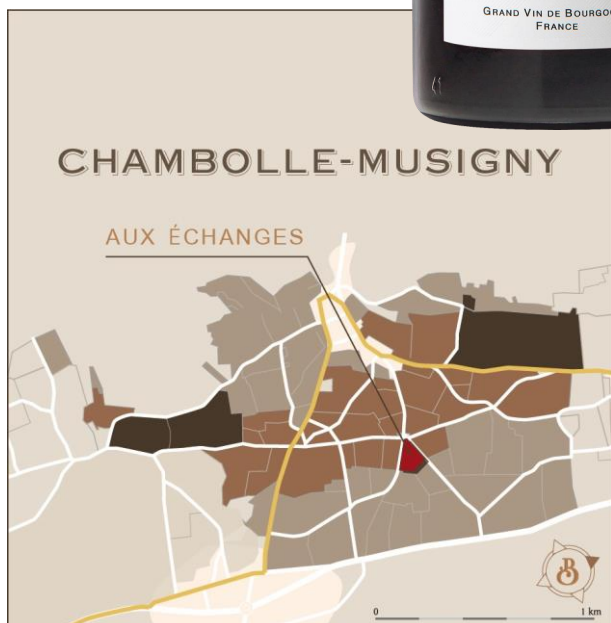
Chambolle-Musigny 1er Cru Aux Echanges 2021

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

International Wine Challenge – 95 Pts
TimAtkin.com – 92 Pts
JancisRobinson.com – 17 Pts

TASTING NOTES

Adorned with a beautiful bright ruby color, this wine develops aromas of peony, as well as notes of red and black fruits. A very complex nose! The palate is very elegant with a nice matter and reveals fine tannins.



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.

This small climat covers only 92 ares in total, is located at the entrance of the village, in the northern part of the town. "Aux Echanges" can take its name from a donation in favor of the Abbey of Citeaux or can refer to the word "Echangeur" ??because the vineyard is at the crossroads of several paths.

VITICULTURE

Grape variety: pinot noir
Soils: very limestone with many pebbles.
Orientation: South-East
Surface area under vine: 0.1410 ha
Pruning: Guyot system
Yield: 31 hL/ha
Average age of the vines: 52 years old.

VINIFICATION

Harvest date: 24 September 2021.
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 80% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 20% whole bunches lasted a total of 18 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 2 punchings down.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 12 months with no racking using a proportion of 50% 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: the wine was not fined but was very gently filtered before being bottled using gravity in October 2022.

Number of bottles: 585.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 7 to 10 years.



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