

Chambolle-Musigny 1er Cru Les Charmes 2018

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

TASTING NOTES

The color is purple red. The nose is very expressive with aromas of violets but also small black fruits and some toasted notes. Complex, long-lasting, rich, its structure is intense with fine tannins and reveals spicy flavors.



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 term 'Charmes' is used in Burgundy to designate poor vegetation plateaux, uncultivated or fallow land. Formerly there were many plots not worked by their owner because they were very stony and difficult to cultivate.

VITICULTURE

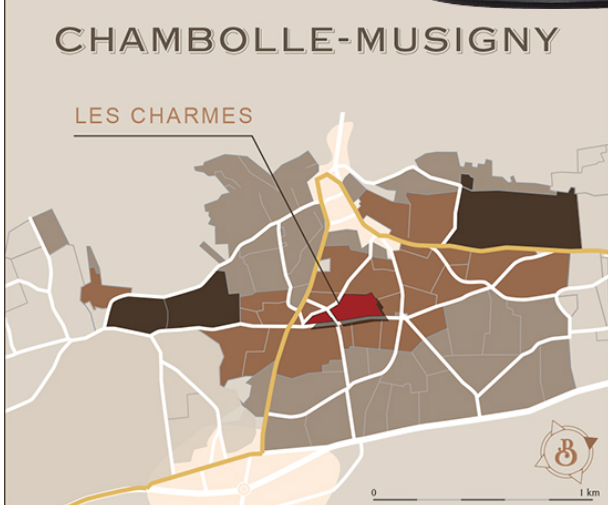
Grape variety: pinot noir
Soils: very stony and very thin limestone soil.
Orientation: East
Surface area under vine: 0.3477 ha
Pruning: Guyot system
Yield: 39 hL/ha
Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 8 September 2018.
The grapes were handpicked and collected in 20-kg perforated crates.
At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 18 days including 5 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 2 punchings of the cap. Vinification without sulfur.

CHAMBOLLE-MUSIGNY

LES CHARMES



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 16 months with no racking using a proportion of 40% 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 March 2020.
Number of bottles: 1,787.

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: 10 years and more.



JEAN-CLAUDE BOISSET