

Chambolle-Musigny 1er Cru Les Charmes 2019

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 garnet red. The nose is very expressive with intense aromas of blueberries but also dried roses with subtly woody notes.

Powerful, long in the mouth, its structure is concentrated with a finish on freshness.



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: 20 hL/ha

Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 19 September 2019.

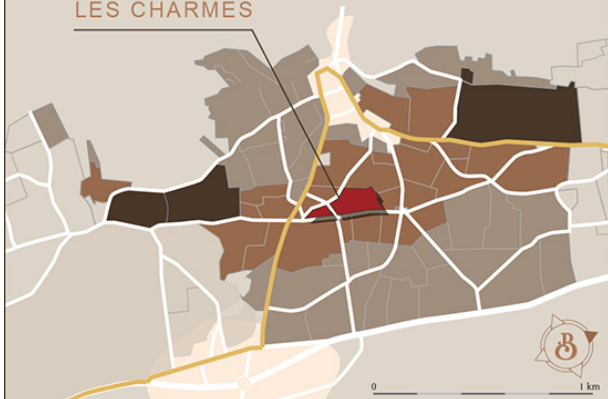
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest.

At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% 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 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 33% 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 2021.

Number of bottles: 882.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 8 years and more.



JEAN-CLAUDE BOISSET