

Chambolle-Musigny 1er Cru Les Charmes 2021

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



Christy Canterbury - 94 Pts
JancisRobinson.com - 17.5 Pts

TASTING NOTES

The colour is garnet red. The nose is very expressive and charming with intense aromas of small black fruits and peppery notes. On the palate, this wine is a bit austere in its youth but has a more square substance and a spicy finish. Good ageing potential!

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: 0.4572 ha

Pruning: Guyot system

Yield: 25.45 hL/ha

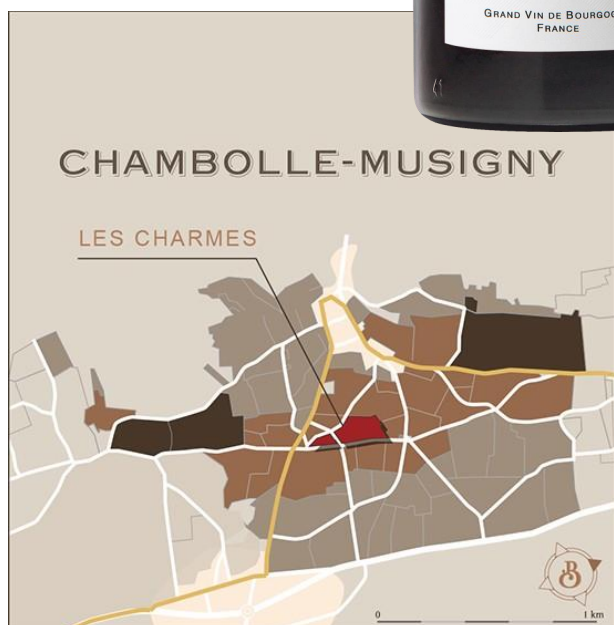
Average age of the vines: 51 years old.

VINIFICATION

Harvest date: 30 September 2021.

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

At the winery: 70% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 17 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap and 1 delestage.



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: by gravity in October 2022, unfinned wine, very light lenticular filtration.

Number of bottles : 1 552.

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: 10 years and more.



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