



# Chambolle-Musigny



## APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

**Village appellation** in the Côte de Nuits region, in Côte-d'Or.

This appellation has **24 Climats classified as Premier Cru.**

Commune producing wine: **Chambolle-Musigny.**

The commune of Chambolle-Musigny also produces two Grands Crus: **MUSIGNY** (See SHEET No. 54) and **BONNES-MARES** (See SHEET No. 5).

The CHAMBOLLE-MUSIGNY and CHAMBOLLE-MUSIGNY PREMIER CRU appellations may or may not be followed by the name of the Climat.

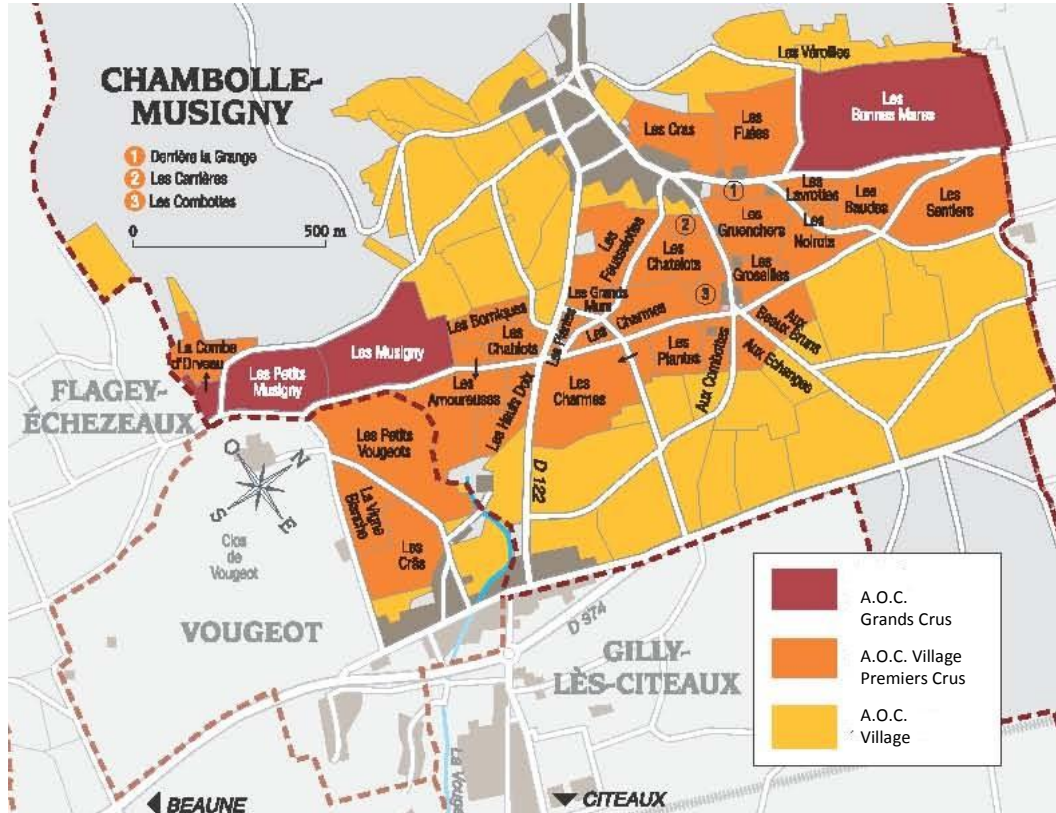
## STYLE OF THE WINES

A red wine, Chambolle-Musigny is often presented as the most "feminine" of the Côte de Nuits. And there is an elegant subtlety in its intensity and finesse. The colour is a lively, bright, glittering ruby red. It can darken slightly, but keeps its sparkle. Violets, red berries (strawberries, raspberries) make up the highly characteristic bouquet. With time, it evolves towards ripe, spicy fruit and prunes, or truffles, undergrowth and gamey notes. Rich, with powerful, complex aromas, it coats the palate with silk and lace. Delicate and full-bodied, it nonetheless maintains a solid, long-lasting structure. Quite soft, with relatively little acidity, the tannins remain gentle, caressing the palate.

## THE SOMMELIER'S RECOMMENDATIONS

**Red:** combining power and femininity, this wine goes well with sophisticated, flavourful meat dishes such as game birds served in sauce, a Bresse capon or slowly roasted lamb. Roast veal is another good pairing; the meat's subtle texture will be delicately coated by the Chambolle's silky yet dense tannins, especially the Premiers Crus. For cheeses, preference should be given to those with mild flavours such as Brillat Savarin, reblochon, cîteaux, vacherin, brie de Meaux or chaource. Washed rind cheeses are also a good match for the wine's exceptional aromatic complexity.

Serving temperatures:           12 to 14°C for young wines,  
  14 to 16°C for more mature wines.



## LOCATION

The soil in this small village in the Côte de Nuits is carefully guarded, it is so precious. It almost seems surprising that the historic Sully lime tree has been allowed to grow to a circumference of five metres! Formerly attached to Cîteaux Abbey, Chambolle-Musigny has two superb Grands Crus: Bonnes-Mares, forming a link with Morey-Saint-Denis and Musigny, above Clos de Vougeot. It is also blessed with a prestigious Premier Cru: Les Amoureuses, which is among the finest wines in the village.

The region was one of the first in France to be granted AOC status (Protected Designation of Origin) in September 1936.

## TERROIRS

East-facing, at an altitude of between 250 and 300 metres, the slopes are close to the bedrock, with a relatively thin covering of soil. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil. Blocks of stone and gravel ensure good drainage at the bottom of the small valley.

## COLOUR(S) AND GRAPE(S)

Exclusively **red** wines, made from the **Pinot Noir** grape.

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 "ouvrées"

152.65 ha (including 55.40 ha of Premier Cru vines)

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles

6,016 hl (including 2,212 hl of Premier Cru)

\*in 2011 \*\*5-year-average 2007-2011

## CLIMATS CLASSIFIED AS PREMIER CRU

Les Vérolles, Les Sentiers, Les Baudes, Les Noirots, Les Lavrottes, Les Fuées, Aux Beaux Bruns, Aux Echanges, Les Charmes, Les Plantes, Aux Combottes, Derrière la Grange, Les Gruenchers, Les Groseilles, Les Combottes, Les Feusselottes, Les Chatelots, Les Cras, Les Carrières, Les Chabiots, Les Amoureuses, Les Borniques, Les Hauts Doix, La Combe d'Orveau.