



Chambolle-Musigny 1er Cru Les Baudes 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.5

Total Acidity

5.77 g/l

Drinking Window

2025 - 2033

Tasting note printed

11/07/2025

Winemaker Notes

A beautifully scented wine offering violets and red berries together with a smooth, silky palate. Firm, yet smooth tannins and lovely mouth-feel make this a wine of great finesse and elegance.

Vineyard

Chambolle-Musigny lies just north of Vougeot and south of Morey Saint-Denis. There are 24 Premiers Crus and 2 Grand Crus. Its reputation is due to the great quality of the wines.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged 12-15 months in oak barrels before bottling.

Vintage

The winter of 2012-2013 was particularly long and hard, and this delayed budbreak by a fortnight, relative to 2012. In spring, the vegetative cycle was retarded by around a week due to the atypical temperatures, exceptionally low levels of sunshine and record levels of rainfall which reached twice the annual average in May. As a result, fungal diseases, particularly downy mildew, was a real threat in the run up to flowering. Our white grapes, which are sensitive to the cold during this important developmental stage, suffered, and the low levels of flowering presaged low yields at harvest. This was of particular concern in the Mâconnais and Chablis. Summer provided better growing conditions, with beautiful warm, sunny days, and as a result, the vines put on a growth spurt, although fruit ripening still hadn't commenced. Then, on the evening of 23 July, a brief 20-minute hail storm put paid to hopes of a healthy harvest from north of Meursault to south of Aloxe-Corton. Beaune, Pommard and Savigny were the most affected communes. Véraison didn't take place until the end of August-beginning of September. September, usually the month in which harvest takes place, was key to achieving full ripeness in the grapes. Conditions grew humid towards the end of the month, and it became vital to curb the development of rot. Picking began with the white grapes during the first few days of October. Meticulous selection was vital throughout the picking process. White yields were low across the region, and red yields were very low between Volnay and Pernand. A difficult year in the vineyard has resulted in wines with astounding elegance.

Food match

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

