

Grapes
100% Pinot Noir

Region/Appellation Côte de Nuits

Alcohol by volume 13.5%

Residual Sugar less than 2 g/l

pH 3.39

Total Acidity 5.9 g/l

Drinking Window 2025 - 2038

**Tasting Guide** 





um Full

Tasting note printed 04/11/2025

# Chambolle-Musigny 1er Cru Les Fuées 2018 6x75cl

#### Winemaker Notes

This is a wine with great finesse and delicacy as well as depth, delivering rich fruit, a beautiful colour and firm supple tannins on the long heady finish.

## Vineyard

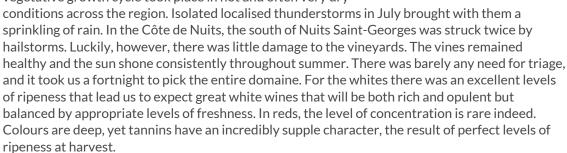
The Chambolle Musigny vineyards are unique in the Côte de Nuits for the chalky composition of their soils just over a hard rocky bedrock that stresses the vines. Les Fuées is situated just near the Bonnes Mares Grand Cru vineyard. There are a lot of hard stones and it has an easterly exposure.

## Winemaking

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## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry



#### Food match

Feathered Game

