



Chambolle-Musigny 2011

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13%

Residual Sugar

1 g/l

pH

3.39

Total Acidity

6.06 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

20/04/2025

Winemaker Notes

A beautifully scented wine offering violets and red berries aromas together with a smooth, silky palate, firm yet smooth tannins and lovely mouth-feel. This is definitely 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 for 12-15 months in oak barrels before bottling.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

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

