

Grapes 100% Pinot Noir

Region/Appellation Côte de Nuits

Alcohol by volume 13.00%

Residual Sugar 1 g/l

pH 3.39

Total Acidity 6.06 g/l

Drinking Window 2024 - 2030+

**Tasting Guide** 





edium Full

Tasting note printed 27/04/2024

# Chambolle-Musigny 2011 6x75cl

### 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

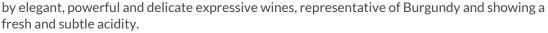
Chambolle-Musigny lies just north of Vougeot and south of Morey Saint-Denis. There are 24 Premiers Crus and 2 Grand Crus. Its reputation is due to the great quality of the wines.

# 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 pace 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



#### Food match

Grilled and Roasted Red Meats

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

