



Chambolle-Musigny 2015

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.42

Total Acidity

5.78 g/l

Drinking Window

2025 - 2030+

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

06/02/2026

Winemaker Notes

Supple and finely structured Chambolle Musigny.

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

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Perfect with game, mushroom risotto, or mature cheeses.

