



Chambolle-Musigny is a red wine, often regarded as the most « feminine » wine of the Côte de Nuits. Its intensity and delicacy express themselves with elegance and subtely.

Tasting :

- **To the eye** : Deep ruby with luminous highlights.
- **To the nose** : Floral (violet) and fruity (strawberry, raspberry).
- **In the mouth** : Wide entry, rich and complex middle, elegant and slightly woody end.

Agreements food and wine :

Guinea fowl, roast lamb, capon, white meat terrine, reblochon...

Wine service : Uncork one hour before at 15 °C

Wine aging :

Between 8 to 10 years depending on storage conditions.





Parcel :

- **Grape variety :** Pinot Noir
- **Vineyard area :** 0,30 Ha
- **Age of the vineyard :** 50 years
- **Soil :** Clay-limestone
- **Vine training :** Guyot Simple

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Vinification :

- Manual harvest and sorting
- 100% destemme
- Open tank fermentation with indigenous yeasts
- Punching down

Ageing :

- Oak barrel-ageing for 18 months (10% new barrels)
- No fining and no filtering
- Bottling at the domain

