



The Chambolle-Musigny is a red wine often presented as the most "Feminine" of the Côte de Nuits. The intensity and finesse express themselves indeed with elegant subtlety.

Tasting :

- **To the eye :** Ruby with bright reflections.
- **Nose :** The smell opens on notes of red and black fruits (raspberry, blackberry).
- **Palate :** Powerful and deep entry, fruity middle, elegant and fine finish.

Food and wine :

Filet mignon, roasted white meat, grilled steak, cheese.

Wine service :

Uncork one hour before between 16 ° C and 18 ° C

Capacity of aging :

Between 8 and 10 years depending on storage conditions.

Parcel :

- **Variety :** Pinot Noir
- **Vineyard area :** 0.57 ha
- **Average age of winery :** 42 years
- **Soil :** Clay - Limestone
- **Yield :** 32 HL/ha
- **Size :** Single Guyot



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Winemaking :

- Harvest and manual sorting
- Total destemming
- Fermentation in open vat by indigenous yeasts
- Regular Pigeage

Breeding / Ageing :

- Aged in oak barrels for 18 months (12% new oak)
- Wine neither fined nor filtered
- Bottling at the domaine

