

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 $^{\circ}$ C and 18 $^{\circ}$ 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



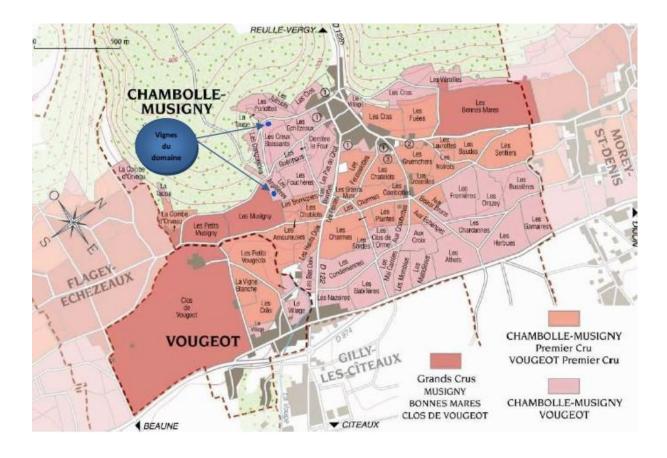
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Winemaking :

- -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





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