




Philippe Chéron

Classification :

 1er Cru

Région : La Côte de Nuits

Cépage : Pinot noir



CHAMBOLLE-MUSIGNY 1^{ER} CRU
LES FEUSSELOTES

APPELLATION D'ORIGINE CONTRÔLÉE - VIN DE FRANCE

PHILIPPE CHÉRON
MIS EN BOUTEILLE À LA PROPRIÉTÉ

Température de service :
15-17°C

Durée de conservation :
7 to 15 years

Chambolle Musigny 1er Cru "Les Feusselottes" (Red)

La Côte de Nuits - Pinot noir

Origine

This premier cru extends from the southern entrance to the village of Chambolle Musigny to the "Charmes", "Les Grands Murs" and "Chatelots" premier crus.

"Feusselottes" is a diminutive of the Burgundy word "Feusse/fosse", meaning "hollow". "Feusselottes" can therefore be translated as "small hollow", referring to the *climat*'s topology. The lower part of the *climat* faces west and its name is officially recorded as "Feusselottes", while the upper part faces east and the name is spelt with just one "t". The domaine's two plots are located in the latter part and have been worked since 2021.

The soils are fairly shallow and largely composed of Comblanchien limestone and marl, most of which comes from the Combe d'Orveaux alluvial fan just opposite.

Vinification

After a selective sorting in the vineyards and then in the vat room, the grapes are transferred to vats where they undergo a spontaneous alcoholic fermentation. The slow, gentle extraction during the long, 1-month vatting period extracts some fine fruit and a delicate structure, resulting in wines of great elegance. The malolactic fermentation and ageing are carried out in Burgundy barrels with a low-temperature toast which are partially replaced each year (15-20%).

Notes de dégustation :

This delightfully delicate wine from one of Chambolle's most prestigious appellations reveals floral notes reminiscent of roses, the mark of a unique personality. It is already very pleasant to drink in its youth but will benefit from a few years cellar-ageing in order to express its full potential.

Mets d'accompagnements

This wine pairs perfectly with refined dishes, such as pigeon cooked in a sauce, duck or even beef, perhaps accompanied by a wild berry sauce.

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