



Philippe Chéron

Classification :



Village

Région : La Côte de Nuits

Cépage : Pinot Noir



CHAMBOLLE-MUSIGNY
APPELLATION D'ORIGINE CONTRÔLÉE
LES HUIT CLIMATS

PHILIPPE CHÉRON
MIS EN BOUTEILLE À LA PROPRIÉTÉ

Température de service :
14 to 16°C

Durée de conservation :
3 to 10 years

Chambolle-Musigny "Les huit Climats" (Red)

La Côte de Nuits - Pinot Noir

Origine

The Domaine has several parcels in Chambolle, spread over various of the village's *climats*. Two thirds of the vines are over 60 years, the average yield is 38-40 hl/ha. The main parcels, Condemennes and Clos de l'Orme, are located in the middle of the slope on soil made up of a thick layer of well-draining limestone scree.

Vinification

Harvested by hand and placed in perforated crates; sorted in the vineyard and again at the winery; the grapes go into tank whole; long, cold pre-fermentation period: 10 days at 10°C; fermentation with indigenous yeasts; daily cap punching operations, gradually decreasing in frequency and intensity; total vatting time of 20-23 days. One week's settling followed by 10-14 months' ageing on the lees in oak barrels, of which 50% are new. Oak cask wood from the centre of France, which has undergone a gentle, low intensity toasting. The wine is racked two months before bottling, which is carried out without fining but after a light rough-filtration.

Notes de dégustation :

The Domaine strives to draw out the full expression of the fruit and varietal aromas. The prolonged period spent in vat enables the perfect extraction of the colour potential and soft, silky tannins. The finesse of the wines' ageing enhances their roundness and adds subtle notes of oak. The final blend of our Chambolle, from a mosaic of *terroirs*, displays a typical character, very representative of the appellation: intense red berry aromas, elegance and delicacy, along with roundness and smoothness.

Mets d'accompagnements

Chambolle is a feminine wine that shows its charming, pleasant character often from the moment it is produced and can be enjoyed fairly young, with poultry or grilled red meat, for example. After several years' ageing, its powerful character will soften and it will develop spicy, ripe fruit aromas. Lovers of good food and wine can then appreciate it with a slow-cooked leg of lamb.

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