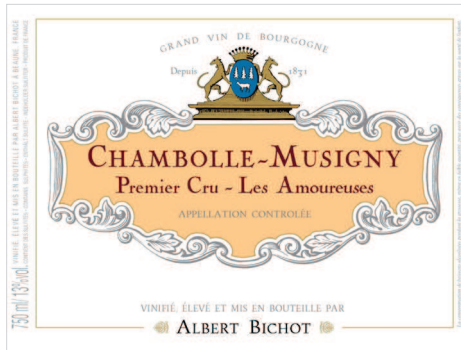


CHAMBOLLE-MUSIGNY 1ER CRU "LES AMOUREUSES"



Côte de Nuits

100 % Pinot Noir

AOC Premier Cru

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

Ageing:
 100 % oak barrels
 50 % new oak
 14 to 16 months

Located between Vougeot and Morey-Saint-Denis, at the heart of the Côte de Nuits, the name of the small village of Chambolle-Musigny is derived from the name of the ancient Celtic village, "Cambola". A venerable Côte de Nuits appellation, "Les Amoureuses" is certainly the most famous of Chambolle-Musigny's 24 Premier Crus. As its name would suggest (Les Amoureuses = the female lovers), this wine is delicate and feminine, providing a great deal of emotion.

Tasting notes

The nose of this Chambolle-Musigny Premier Cru "Les Amoureuses" features redcurrant and strawberry scents, which evolve toward to more complex aromas of figs and leather. The palate is extremely elegant, beautifully structured and there is good balance between the soft, silky tannins and well-integrated, supple oak.

Food/wine pairing

Great with finely-cooked red meats and delicate cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

You can drink it now, or keep this wine during 5 to 7 years in a cellar, or more.

