





CHAMBOLLE-MUSIGNY 1ER CRU "LES CHABIOTS"

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 40 % 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 commune of Chambolle-Musigny is derived from the name of the ancient Celtic village, "Cambola". Les Chabiots Premier Cru lies next to the "Les Amoureuses" vineyard, in the southern part of the Premier Cru area. The soil's shallow depth and the proximity of the limestone bedrock allow this exquisite wine's notable characteristics of elegance and silkiness to develop.

"Chabiots" may refer to the word "caboche" from the Vulgar Latin word CAPUM (head) due to the fact that rocks and stony blocks the size of a head and weighing between 50 and 200 kg were found at a depth of 40-60 cm when the soil here was ploughed for the planting of vines.

Tasting notes

The nose features intense aromas of wild fruit of the woods (blackcurrant, blackberry, blueberry). Both floral and fruity, this wine offers remarkable balance and a long, refreshing finish with hints of tobacco and menthol.

Food/wine pairing

Perfect with finely-cooked red meats and delicate cheeses.

Serving and cellaring

Serve at 17°C. (62°F)

This wine can be drunk now or laid down during 5 to 7 years or more in a cellar.