



# Chambolle-Musigny



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the *Côte de Nuits* region (Côte-d'Or).

This appellation includes **24 Premiers Crus Climats**.

Producing commune: **Chambolle-Musigny**.

The commune of Chambolle-Musigny also produces two *Grands Crus*: MUSIGNY (see *Appellation* sheets No. 53), and BONNES-MARES (see *Appellation* sheets No. 5). The appellations CHAMBOLLE-MUSIGNY and CHAMBOLLE-MUSIGNY *PREMIER CRU* may be followed by the name of their *Climat* of origin.

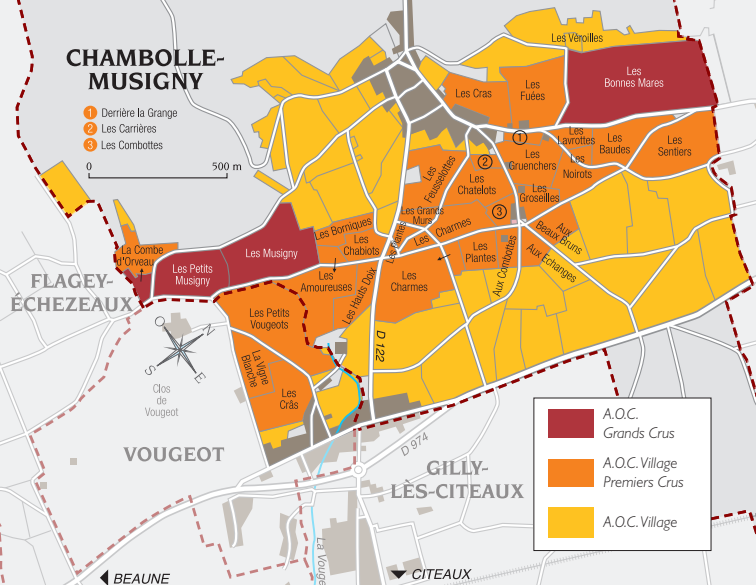
## TASTING NOTES

Chambolle-Musigny is a **red** wine, often regarded as the most “feminine” wine of the *Côte de Nuits*; its intensity and delicacy express themselves with elegance and subtlety. To the eye, it presents a bright ruby hue with luminous highlights. It may darken a little over time but with no loss of impact. Its bouquet, easily recognisable, is composed of violet and small red fruits (raspberry, strawberry). With further aging it tends towards spiced ripe fruits and prune, or towards truffle, underbrush and animal notes. Rich, fragrant and complex, it lines the palate with silk and lace. Its delicate but fleshy texture in no way detracts from its solid and durable structure. On the sweet side with little trace of acidity, its tannins remain silky-smooth.

## SERVING SUGGESTIONS

With a personality that allies power and femininity, it demands high-flavoured and sophisticated dishes like feathered game (in sauce, for example), well-roasted lamb or a free range capon. Roast veal's subtle texture would be delicately enveloped by the dense but silky tannins of the Chambolle (especially the *Premiers Crus*). Cheeses - preferably mild: Brillat-Savarin, Reblochon, Cîteaux, Vacherin, Brie de Meaux or Chaource. Soft-centred cheeses will respond to its great aromatic complexity.

**Serving temperatures:** 12 to 14°C for young wines,  
14 to 16°C for older wines.



## LOCATION

This little village of the *Côte de Nuits*, formerly an adjunct of the Abbey of Cîteaux, is unwilling to expand, since to do so would mean encroaching on its precious land (though it has given space to a lime-tree with a girth of 5 metres!). Two superb *appellations Grands Crus* are grown here: BONNES-MARES, which links its vineyards to those of Morey-Saint-Denis, and MUSIGNY which overlooks the Clos de Vougeot. The village also boasts among its fine wines a prestigious *Premier Cru*, Les Amoureuses. Its AOC dates from September 1936, making it one of the first French vineyards to be thus designated.

## SOILS

The slope faces east at altitudes of 250-300 metres with only a shallow covering of soil overlying the parent rock, but fissures in the hard Jurassic limestone allow the roots to seek nourishment deep within the sub-soil. Boulders and gravels in the valley bottom ensure good drainage.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds only - *Pinot Noir*.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**152.64 ha** (including **56.33 ha** *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

**5,760 hl** (including **2,252 hl** *Premier Cru*).

\*In 2022 \*\*5-year average, 2017-2021

## PREMIERS CRUS CLIMATS

Les Véroilles, Les Sentiers, Les Baudes, Les Noirots, Les Lavrottes, Les Fuées, Aux Beaux Bruns, Aux Echanges, Les Charmes, Les Plantes, Aux Combottes, Derrière la Grange, Les Gruenchers, Les Groseilles, Les Combottes, Les Feusselottes ou les Feusselotes, Les Chatelots, Les Cras, Les Carrières, Les Chabiots, Les Amoureuses, Les Borniques, Les Hauts Doix, La Combe d'Orveau.