

Chambolle-Musigny 1^{er} Cru « Les Baudes »

Origin

Côte de Nuits, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

Grappes comes from a very old vine with a small yield. Maturing is done in barrels for 14 months with 45% of new barrels.

Tasting

This wine shows a bright crimson colour with garnet-red reflects. Its pleasant nose displays a powerful bouquet of ripe fruit such as cherries and raspberries. Its delicate and fleshy mouth is enhanced by silky and generous tannins, soft acidity and roundness.

Specificities

The vine is 50 years.

Gastronomic match

Poultry, roast meat, mildly favoured cheeses...

Accommodation temperature

15-18°C

Ageing

25 years

