



Chambolle Musigny 1er cru les Amoureuses

Chambolle Musigny

Located in the central area of the Côte de Nuits, the vineyard of Chambolle is oriented east or south-east. The limestone soil is rendered lighter by gravel and small stones, which have a definite influence on the supple, agile structure of the wines of Chambolle.



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Very fine, with tints of ruby which, with time, tend to turn brick red.
Nose	On the nose, attractive hints of fruit, coupled with the fine but discreet influence of oak casks
Palate	Very pleasant in the mouth, with very good concentration. A fine example of a premier cru, very elegant and frank at the same time.
Ageing	Five to ten years.
Service	15 to 17 °C (59 to 63°F).

Food Pairing

These wines will be best shown off thanks to the finest, delicate, but not too strongly flavoured dishes: filet mignon, roast pigeon. Mature Reblochon is the best cheese to suggest.