



Chambolle Musigny 1er Cru les Charmes

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	The colour is ruby red, evolving in time towards fairly discreet brick-red tints. The appearance combines limpidity and brilliance.
Nose	You can detect aromas of fully ripened strawberries, as well as underwood.
Palate	The palate is generally very typical of Pinot with touches of small red and black fruit. Marvellous!
Ageing	Three to eight years in the right conditions.
Service	16 to 18°C (61 to 64°F). If you serve it young, decant it half an hour before tasting it.

Food Pairing

It will accompany the finest of dishes: filet mignon, roast pigeon, salmi of guinea fowl, tournedos chasseur.