

Patrice RION

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The wines of Chambolle-Musigny are above all models of elegance and finesse, with a medium-deep color and a nose of raspberries, strawberry jam, violets and forest undergrowth. The palate is supported by ripe, creamy tannins and well-balanced acidity. The 1er Crus are more highly concentrated, and frequently more closed in their youth.

Grape Variety :	Pinot noir
Alcoholic content :	13°
Cases produced :	450
Soil :	Argileous limestone
Aging :	Oak barrels, 50% new
Vineyard Location :	Two thirds high on the slope above Chambolle-Musigny, one third from old vines somewhat lower down
Characteristics :	Typical of the appellation: Very aromatic, with scents of cherries and raspberries, and delicate, ripe, creamy tannins.
Storage and aging :	Keep cool (around 12C) in a dark place with constant temperatures. Store the bottles on their sides, and serve around 17C. Best between 4-8 years old.
To drink with :	More delicate meat dishes: pigeon, quail, lighter game.