JEAN BOUCHARD

CHAMBOLLE-MUSIGNY PREMIER CRU

TERROIR

Geographical origin	Formerly dependent on the Cîteaux Abbey, the small village of Chambolle-Musigny is located at the heart of the Côte de Nuits, between Vougeot and Morey-Saint-Denis.
Soil	The vineyard, whose slopes face east/southeast, is located in the commune of Chambolle-Musigny, in the Côte de Nuits. The soil is brown limestone based on hard Bajocian limestone.
Varietal	100% Pinot Noir.
Vinification	Traditional Burgundian vinification in open vats with long maceration and punching of the cap. Aged in oak barrels (25 to 30% new oak) for 14 to 16 months to lend structure and complexity to the wine.

TASTING NOTES

Visual	Attractive deep ruby red in colour with garnet highlights.
Nose	Exudes aromas that are both delicate and complex. Notes of blackberry dominate and are enhanced by warm spicy notes (cinnamon, pepper).
Palate	An elegant, classy wine with a palate that offers a good balance between freshness and smoothness. The finish is subtle, delectable and flavourful with notes of candied fruit.

SERVING

Enjoy with	This wine may be paired with choice cuts of red meat and mild cheeses. Serve it alongside a rack of lamb with chanterelle mushrooms for example, pike in red wine sauce or woodcock with porcini mushrooms. For dessert, it matches well with a flourless chocolate raspberry cake or chocolate mint macaroons.
Serving temperature	15 to 16°C.
Cellaring	From 5 to 10 years.

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