



2009 6x75cl

Winemaker Notes

A beautifully scented wine offering violets and red berries together with a smooth, silky palate, firm yet smooth tannins and lovely mouth-feel make this a wine of great finesse and elegance.

Vineyard

Chambolle Musigny lies just north of Vougeot and south of Morey Saint Denis. There are 24 Premiers Crus and 2 Grand Crus. Its reputation is due to the great quality of the wines.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged 12-15 months in oak barrels before bottling.

Vintage

A fine April saw early flowering with a plentiful crop. June was unseasonably hot and there was some drought stress in certain areas. By July ripening was advancing at a pace. August was hot and dry and a fine harvest promised for September. For once the triage table was largely superfluous with perhaps only 10% of the crop discarded. Overall, a great vintage in terms of quality and quantity

Food match

Grilled and Roasted Red Meats

Feathered Game



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.56

Total Acidity

5.55 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

24/02/2025