



# 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

24/12/2024