



# Chambolle-Musigny 1er Cru Les Baudes 2013 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Nuits

## Alcohol by volume

13.00%

## Residual Sugar

less than 2 g/l

## pH

3.5

## Total Acidity

5.77 g/l

## Drinking Window

2025 - 2033

## Tasting Guide



## Tasting note printed

23/01/2025

## 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested.

Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted Red Meats

Feathered Game

