



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

2024 - 2033

Tasting Guide



Tasting note printed

21/07/2024

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

