

Chambolle-Musigny Le Village

BACKGROUND

A plot ideally located next to the best 1er Cru of Chambolle-Musigny which is 1er Cru Les Amoureuses. Tastes of dark chocolate and cherries, with a hint of spice and grilled black fruits. Aging potential between 5-15 years. The parcel is located next to the most famous climat of 1er cru Les Amoureuses. This wine is a great compliment to duck, chicken, and turkey roasts, grilled eggplant and a variety of cheeses including brie.

TERROIR & VINTAGE NOTES

The soil is shallow red calcareous clay with significant minerals, leading way to rocky limestone subsoil underneath.

WINEMAKING & AGING

The soil is shallow red calcareous clay with significant minerals, leading way to rocky limestone subsoil underneath. Le Village is a vineyard name that sits just adjacent to houses in the village, above several 1ers Crus sites. After strict pruning and a mid-season green harvest to control yields, the grapes are hand-picked in small boxes with hand-sorting at the vineyard and the winery to ensure only the finest grapes. Prefermentation cold maceration is followed by alcoholic fermentation at 82°F, with malolactic fermentation in barrels. Only natural yeast from the grapes is used, the wine is manually punched down and left to ferment in tanks for 21 to 28 days. The wine is aged in French oak barrels (25% new) for 12 to 15 months.

TASTING NOTES

Tastes of dark chocolate and cherries, with a hint of spice and grilled black fruits. This wine is a great compliment to duck, chicken, and turkey roasts, grilled eggplant and a variety of cheeses including brie.



DOMAINE
BERTAGNA

ORIGIN

Chambolle Musigny AOC, Burgundy, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Eva Reh

