

LAURENT ROUMIER
VITICULTEUR

Chambolle-Musigny

The Vineyard

Annual Production: 15 000 bottles

Grape Variety: Pinot Noir

Soil type: Scree and limestone colluvium on a hard limestone bedrock

Average age of the vines: 35 years

Surface: 2.80 ha

Location: This wine is made from 5 parcels spread on all the Chambolle Musigny appellation, planted between the 1960's and 1990's. A perfect combination for a balanced Chambolle.

Work in the vineyard: Traditional viticulture, the vineyard is worked without any pesticide or fertilizer. Green harvest is made when necessary.

Winemaking

Manual harvest, the grapes are strictly sorted in order to keep only the best grapes for the winemaking, and fully destemmed. Fermentation is made in cement vats for around 15 days, with daily pigeages and remontages (punching down and pumping over).

Ageing

The wine is aged in traditional Burgundy 228L oak barrels, with 30% of new oak, for a period of 15 months. Very light filtration before bottling.

Tasting notes

Intense ruby red color, elegant on the palate, with vibrant fruit aromas. Beautiful balance and lengthy, fresh finish.

Food pairing

Pork filet mignon - roast pigeon - lamb ribs - cheese

Serving temperature

To be enjoyed around 16°C/61°F

Ageing potential

Drink within 20 years

