

## 2021 CHAMBOLLE-MUSIGNY

## VILLAGE WINE - 100% PINOT NOIR

The site at the heart of Côte de Nuits, between Morey-Saint-Denis and Vougeot.

Viticulture: Biological cultivation since 1990; biodynamic cultivation a few years later. Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer). Treatment: only authorized products for biological cultivation are used: infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated. Plantation density: from 10,000 to 12,500 stocks/ha in order to extract all possible nuances from the terroir and limit the production of each vine stock. Yield: we aim to keep our yields low, more in line with the previous regulation: around 20% less than allowed by the current law. Drouhin estate: 0,25 ha. (0.625 acre). Average age of the vines: 20 years.

Vinification: Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit. Sorting of the grapes: in the vineyard and at the "cuverie" (winery) if necessary. Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control.

Pressing: separation of free run juice from pressed juice. Ageing Type: in barrels (20% in new oak).

Length: 14 to 18 months. Origin of the wood: French oak forests.

**Tasting note by Véronique Boss-Drouhin** -"Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas evoking violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity. Long aftertaste, with notes of cherry and candied fruit".

Serving: 61-62°F. Cellaring: 5-8 years.

















