JEAN BOUCHARD

DEPUIS 1926

Chambolle-Musigny Premier Cru "Les Chabiots"

AOP Chambolle-Musigny Premier Cru Les Chabiots, Bourgogne, France

PRESENTATION

The Climat "Les Chabiots", adjacent to "Les Amoureuses", is located in the southern zone of the Premiers Crus. The thin soil and the proximity of the limestone rock are the origin of its silkiness and elegance. Chabiots can be linked to the word "caboche", from the vulgar Latin "Capum" (head). This refers to rock heads and blocks.

LOCATION

Between Vougeot and Morey-Saint-Denis, in the heart of the Côte de Nuits, the small town of Chambolle-Musigny takes its name from an ancient Celtic village called "Cambola".

TERROIR

Deep calcareous brown soils

WINEMAKING

Hand-picked harvest, sorting of the grapes upon arrival at the winery.
Fermentative maceration in temperature-controlled wooden vats for 18 to 21 days.
Aging in oak barrels (40% new barrels) for 16 to 17 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 16-17°C.
To be enjoyed within 5 to 7 years and beyond.

TASTING

The bouquet, very delicate, reveals aromas of red fruits (cherry, raspberry) and subtle flowers (rose, violet...). Perfectly balanced on the palate, fleshy and delicate, it reveals a structure with silky tannins and a long refreshing finish with hints of mint and tobacco.

FOOD PAIRINGS

Classic pairing: Spaghetti alla puttanesca.
Unusual pairing: Lamb tagine with apricots and almonds.

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