



# DOMAINE CHOPIN ET FILS

AOP Chambolle-Musigny

Red  
**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in Côte de Nuits, the Domaine Chopin Et Fils is a family exploitation that perpetuates Burgundian excellence through several generations. The domain strives to produce authentic wines, respecting the typicity of the terroirs of Comblanchien, Nuits-Saint-Georges, and Chambolle-Musigny. The vines are worked in sustainable viticulture, with soil plowing favoring deep rooting and pure expression of Pinot Noir. Vinification is done in open tanks with gentle extractions, and aging in oak barrels, with a measured proportion of new wood, brings complexity and finesse to the wines. The reds of the domain stand out for their elegance and structure, offering aromas of black fruits, spices, and beautiful length in the mouth. A domain to follow for lovers of racy and aging wines.

## VARIETAL

Pinot Noir 100%

## LOCATION

0.39 hectare

Age of vines: 50 years old

## TERROIR

A clay-limestone terroir.

## HARVEST

60% whole cluster harvest.

## WINEMAKING

One week of cold pre-fermentation maceration, followed by slow extraction over 10 days.

## AGEING

15 months in oak barrels, bottled without filtration and according to the lunar calendar.

## SERVING

New serving: 14–16 °C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Deep color with plenty of substance. The nose is still slightly closed, showing more black and red fruits than violets. On the palate, it is generous, fruit- and flower-driven, long and well balanced.

## FOOD PAIRINGS

We recommend serving this Chambolle-Musigny with Basque-style piperade, duck strips with orange, pan-seared foie gras, or a morel mushroom tarte tatin.

## PRODUCTION VOLUME

1 700

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.