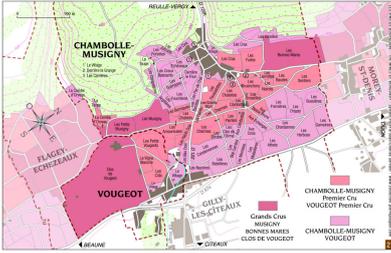




JEAN-CLAUDE BOISSET

CHAMBOLLE-MUSIGNY PREMIER CRU "Les Charmes" 2016



Varietal

100% Pinot Noir

Origins

The wines of Chambolle-Musigny, located in the Côte de Nuits, are unique red wines that symbolize finesse and elegance... This appellation is one of the smallest and most parcelled out of the Côte with only 97 ha of Village appellation vines, 50 ha of Premiers Crus and 25 ha of Grands Crus. The terroirs of Chambolle-Musigny are rather homogenous and enjoy eastern exposure. The delicate silkiness of its wines stems directly from the soil type. Of its 22 Premiers Crus, "Les Charmes" and "Les Amoureuses" are undoubtedly the most famous. The soil here is relatively stony with the parent rock just 50-60 cm below the surface.

Vineyard selection and management

Wines made from grapes produced in organic managed vineyards since 2009 (but not certified)

Vinification and maturing

Harvest date: September the 25th 2016. The grapes were handpicked and collected in 20-kg perforated crates.

At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 23 days including one week of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Infrequent punching of the cap (8 maximum).

In the cellar: aged on the lees for 16 months with no racking using a proportion of 35% new French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in February 2018.

Production: 900 bottles.

Tasting notes

Color: Brilliant, dark red with ruby highlights.

Nose: Very floral with hints of violet on the nose. Then develops fruit aromas like cherries and blueberries with smoky notes.

Palate both chiseled and concentrated, with soft and silky tannins. There are aromas of red fruits in the mouth.

Ageing potential

10 years and more.



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Vintage : 2016

2016 – a miraculous vintage !

Given a difficult start, the wines of Burgundy have an unexpected high quality - as much as we could have hoped. After one of the mildest Winters since 1900, the growers suffered vineyard damage in Springtime which severely reduced the size of the potential harvest. In fact in the month of April we experienced devastating frosts over an exceptionally wide area. Hailstorms caused further damage during May in the Maconnais and North Burgundy. The weather changed completely with the arrival of Summer: with sunshine and warmth which allowed the vines to catch up with their growth. There was adequate rainfall which helped the growth continue in good conditions with the harvest taking place just at the right time. Vintage 2016 thus offers some fine surprises with wines of potentially high quality. The white wines have fine fruit aromas, are generous with good body and will be ready to drink while young whereas the red wines are powerful, tender, concentrated and will be ideal for ageing.