



Arthur Barolet & Fils

GRANDS VINS DE BOURGOGNE

Chambolle-Musigny 1^{er} Cru « Les Châtelots »

Origin

Côte de Nuits, Burgundy.

Grape variety

100% Pinot Noir.

Vinification and Maturing

A cordon pruning vine to control the vigour. A long maturing in barrels because this wine is very tannic (15- 16 months)

Tasting notes

This wine has a garnet red colour. Aromas of ripe fruit like cherry and raspberry. Its mouth is delicate and fleshy with generous tannins and a tiny acidity.

Specificities

The yield: 42hl/ha.

Gastronomic match

Roast lamb, duck and pork.

Accommodation temperature

15-18°C.

Ageing

25 years



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