

Chambolle-Musigny 2019

The wines of Chambolle-Musigny, located in the Côte de Nuits, are unique red wines that symbolize finesse and elegance...

TASTING NOTES

With a beautiful ruby color, this wine surprises with its freshness. It reveals aromas of fresh red berries and intense dried flowers. In the second nose, we will find slightly peppery and toasted notes. The palate is silky and reveals remarkable length! It is a very "salivating" wine.



ORIGIN

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. Parent rock composed of hard limestone forms the base, topped by a thin layer of Bathonian limestone gravel that ensures good drainage of the soil and contributes to the fine, sensual and charming character of these wines.

Our cuvee is a blend of four "climats" of Chambolle-Musigny: "Les pas de chats", "Derrière le four", "Le Clos de L'Orme" and "Les Danguerrins". Wines made from grapes produced in organic managed vineyards since 2009 (but not certified).

VITICULTURE

Grape variety: pinot noir

Soils: thin soil composed of small limestone gravel.

Orientation: East

Surface area under vine: 1.1431 ha

Pruning: Guyot & Cordon de Royat systems

Yield: 31hL/ha

Average age of the vines: 46 years old.

VINIFICATION

Harvest date: 21 & 22 September 2019.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 30% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with entire grapes lasted a total of 18 days including 7 days of cold maceration (12°C).

Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 2 punching of the cap.

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AGEING

Maturation: aged on the lees for 16 months with no racking using a proportion of 30% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: The wine was gently filtered before being bottled at the end of February 2021.

Number of bottles: 4,387 bottles & 200 magnums.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: from 5 to 10 years.



JEAN-CLAUDE BOISSET