



Musigny



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Grand Cru of the *Côte de Nuits* region (Côte-d'Or).

Producing commune: **Chambolle-Musigny**.

On the label, the words *GRAND CRU* must appear directly below the name of the *appellation* in letters of exactly the same size.

TASTING NOTES

Red: Musigny has a deep but delicate coloration between crimson and magenta. Its bouquet evokes wild-rose, violet, and morning dew, as well as blackcurrant and raspberry. With age it develops notes of leather, fur and humus. The sappy body is wonderfully balanced, tannic and complex, long in the mouth, and perfectly well-bred. An unusual feature of the *appellation* is the 0,66 hectares of *Chardonnay* planted here by the De Vogüé family.

White: Musigny is in a class of its own with its flamboyant character and its bouquet of violet and almond.

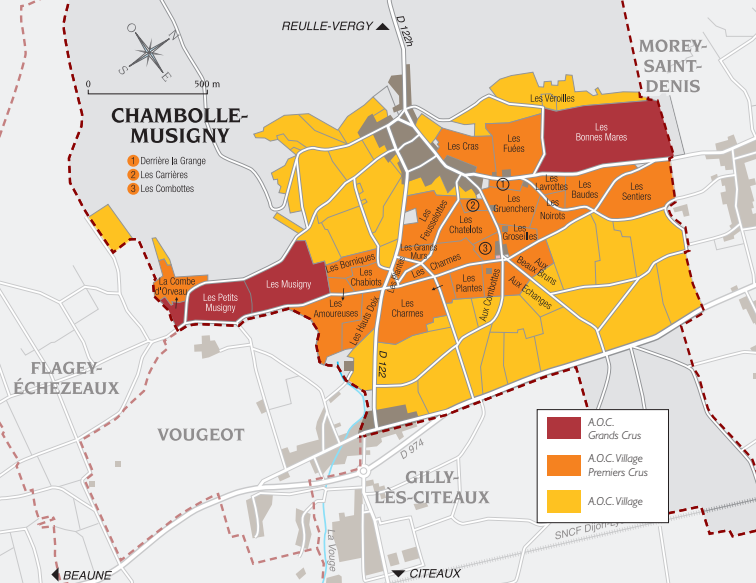
SERVING SUGGESTIONS

Red: this brilliant scion of the *Côte de Nuits* family has a preference for meat - natural enough given the power of its tannins and the lingering complexity of its aromas. But its individuality rests on the breadth of its sensuality in the mouth and the distinction that results from this. This lends it a particular affinity for fine poultry (roasted or stuffed) and feathered game in sauce, braised or - better still - patiently roasted. Glazed duck and crispy roast lamb would be at ease with this iconic Bourgogne, while cheeses like Cîteaux, Coulommiers or Brie de Meaux will also respond to its generous character.

Serving temperature: 14 to 16°C.

White: if by good fortune you should ever find yourself in the presence of a white Musigny, match it with only the most delicate of dishes - lobster, crawfish, or freshwater crayfish with a butter, cream, and truffle sauce (sauce nantua).

Serving temperature: 12 to 14°C.



LOCATION

The village of Chambolle-Musigny lies in the very heart of the *Côte de Nuits*. The Musigny vineyards lie above the Clos de Vougeot between the Les Amoureuses *Premier Cru Climat* and the Echezeaux *Grand Cru*. The altitude varies from 260 to nearly 300 m. The southern portion rises towards the plot known as Combe d'Orveau which marks the boundary between Musigny and Flagey-Echezeaux.

The Musigny family, which gave its name to the *appellation*, is now extinct but held important posts at the court of the Dukes of Bourgogne in the 14th century. The boundaries of the *MUSIGNY appellation* were formally laid down on 16 April 1929, before the advent of the AOC system. It has always been a *Grand Cru*.

SOILS

The gradient on this rocky limestone terrace is quite steep (8-14%). The soils, though not deep, are enriched by red clay in the upper section and are generally more clayey and less limey than the neighbouring *Grands Crus*. The rocks are of Jurassic origin (approx. 150 million years BC).

COLOUR(S) AND GRAPE VARIETY(IES)

Reds - Pinot Noir.

Whites - Chardonnay.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 10.13 ha

Whites: 0.66 ha

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 255 hl (33,915 bottles).

Whites: 19 hl (2,527 bottles).

*In 2022 **5-year average, 2017-2021