

J.DROUHIN, CHAMBOLLE MUSIGNY 1ER CRU AMOUREUSES



DESCRIPTION

Soft lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas reminding violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palette. Good balance between texture and acidity. Long finish, with notes of cherry and candied fruit.

VINIFICATION

Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit. Sorting of the grapes: in the vineyard and at the "cuvierie" (winery) if necessary. Maceration: maceration and vinification take two to three weeks under controlled temperatures. Indigenous yeasts are used. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character. "Pigeage" (punching down of the cap during fermentation): once a day until half of fermentation is done; one pumping over (remontage) per day till the end of the fermentation. Pressing: separation of free run juice from pressed juice.

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Country: France
Area: Castilla y León
Color: Red
Category: Wine
Flavor profile: Complex,Elegant,Refined
Alcohol percentage: 13.5