



#### LOCATION

Bourgogne

#### VARIETAL

Pinot Noir

#### TERROIR

Brown limestone soil combined with scree and silt



#### PRESENTATION

Between Vougeot and Morey-Saint-Denis, at the heart of the Côte de Nuits, the small village of Chambolle-Musigny derives its name from an ancient Celtic village called "Cambola".

A much-praised Côte de Nuits Climat, "Les Amoureuses" is certainly the best known of Chambolle-Musigny's 24 Premier Crus. As its name (Women in Love) would suggest, this is a delicate, feminine wine that elicits great emotion.

#### WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

#### TASTING

The infinitely delicate nose reveals scents of red fruit (raspberry, strawberry...) and subtle floral notes (rose, violet...). The palate is rich and concentrated, supported by well-integrated oak and bold yet extremely silky tannins. This exceptional wine's finish boasts remarkable length and subtlety.

#### SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

#### FOOD PAIRINGS

Roasted or stewed meats (poultry, veal, lamb, feathered game)

Mild cheeses

Recipe suggestion: grenadin of veal with morel mushrooms

#### QUOTES

Vinous: 95-97/100 (2020)

Wine Spectator: 96/100 (2019)

Wine & Spirits: 95/100 (2018)

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