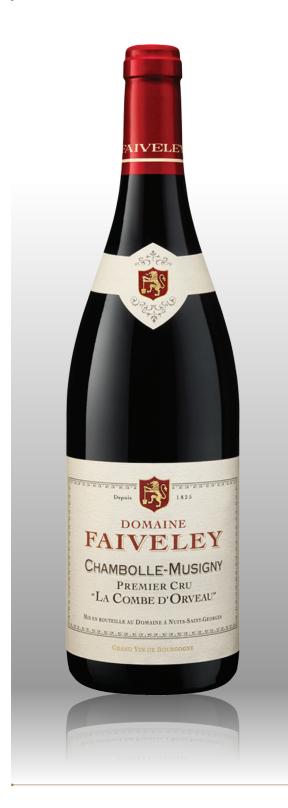


À NUITS-SAINT-GEORGES DEPUIS 1825

2021 CHAMBOLLE-MUSIGNY "LA COMBE D'ORVEAU" PREMIER CRU



STORY

The "La Combe d'Orveau" parcel is situated just above the Musigny Grand Cru. This parcel most probably owes its name to its position in the upper parts of the valley and its south facing exposure: Orveau or le val d'or. It is one of the rare parts of Bourgogne where a Grand Cru, a 1er Cru and a village appellation sit side by side: "En Orveau".

VINEYARD NOTES

Varietals: Pinot Noir

Age of Vines: Year planted: 1945

Total Hectares: 0.26 ha

Exposure & Elevation: South, South-East

Soil: Pebbly, limestone rich soils

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Fermentation: Partial whole cluster fermentation with daily punch downs for a 19 day

vatting period

Barrel-Aged: 16 months in French oak barrels- 40-50% new oak

Fining & Filtration: No fining and, light filtration using the lenticular module process

Alcohol: 13.5%

TASTING NOTES

Bright garnet in color with a delicate nose disclosing fruity and oak-y notes. The palate reveals fruity, toasty notes such as black cherry and a firm tannic structure. An elegant, delicate and very distinctive wine.