



2012

The Chambolle-Musigny is a red wine often presented as the most "Feminine" of the Côte de Nuits. The intensity and finesse express themselves indeed with elegant subtlety.

Tasting:

- **To the eye:** Ruby with bright reflections.
- **Nose:** The smell opens on notes of red and black fruits (Raspberry, blackberry).
- **Palate:** powerful and deep entry, fruity middle, elegant and fine finish.

Food and wine :

filet mignon, roasted white meat, grilled steak, traditional cheese platter...

Service: Uncork one hour before between 16 ° C and 18 ° C

Capacity of aging:

Between 8 and 10 years depending on storage conditions.

Parcel:

- **Variety:** Pinot Noir
- **Vineyard area:** 0.57 Ha
- **Average age of winery:** 42 years

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Est. 1997

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- **Soil:** Clay - Limestone

- **Yield:** 32 HL / ha

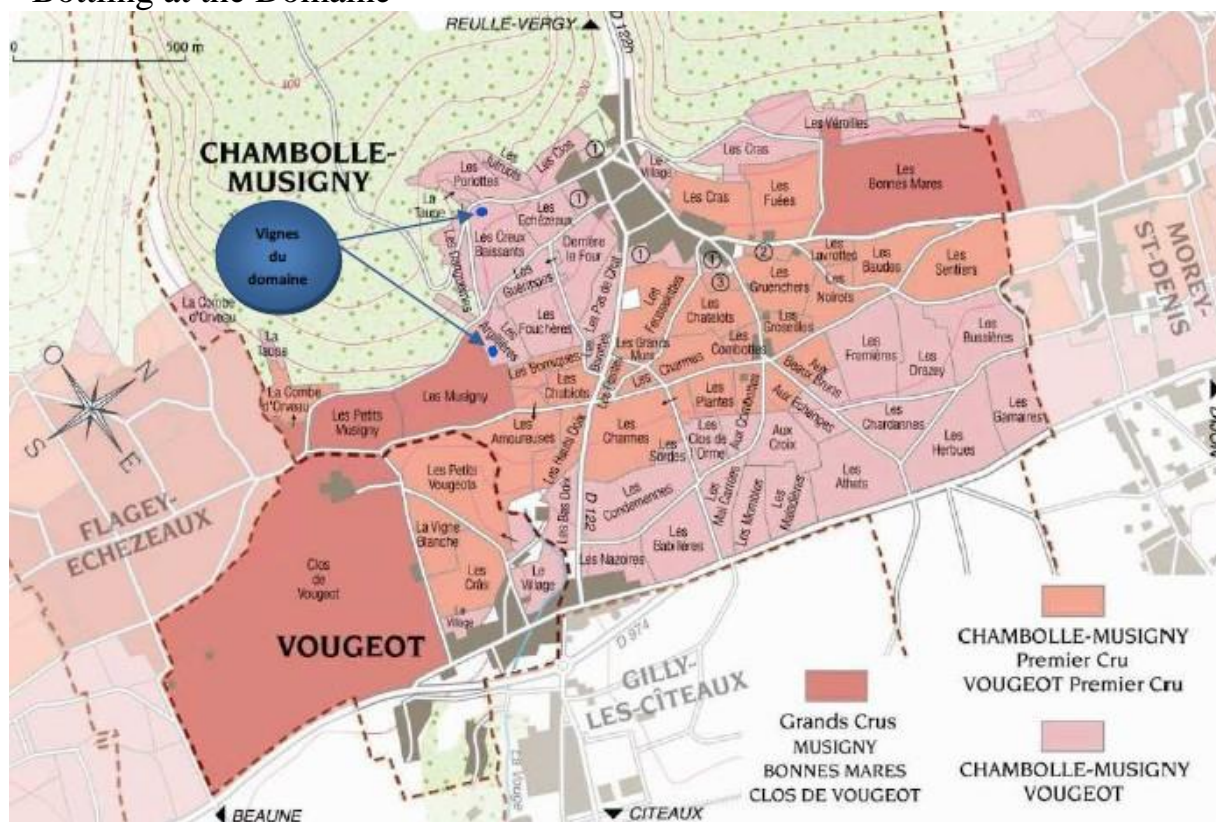
- **Size:** Single Guyot

Winemaking:

- Harvest and manual sorting
- Total destemming
- Fermentation in open vat by indigenous yeasts
- Regular Pigeage

Breeding :

- Aged in oak barrels for 18 months (12% new oak)
- Wine neither fined nor filtered
- Bottling at the Domaine



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