

Méo-Camuzet

CHAMBOLLE-MUSIGNY

(NEGOCE)

TASTING

This wine is characterised by its strength and its structure. Of course, this is Chambolle-Musigny and there is no trace of aggressiveness. But it is intense, and both the degree of maturity and the level of acidity are high, which represents a fairly rare but interesting combination.

AGEING

Normally, once it has been bottled, you need to wait at least three or four years before tasting it, for it may appear tight at the beginning. The ageing is excellent, so don't hesitate if you want to lay down a few bottles for your son's twentieth birthday!

MATURING

This is a wine which can take new oak, which brings it openness and roundness, and it will evolve slowly.

VINIFICATION

Little intervention is necessary, as there is strong natural concentration. What's more, the fermentations tend to be long drawn out, which favours natural extraction.

VINES

Situated in two vineyard plots, one of which is very old and the other middle-aged. The grapes are small and concentrated, and the sugar/acid balance here is excellent.

SITUATION

Just below the village of Chambolle, towards the east, "les Athets" is planted in deep but well-drained soil; just above it, in the direction of Morey, "les Drazey" is in a typical situation for the village, at the foot of the hill, in medium-deep soil.

