

*Méo-Camuzet*

## CHAMBOLLE-MUSIGNY LES CRAS (NEGOCE)

### TASTING

There is much sweetness, roundness and bonhomie in this smooth, fleshy wine. The sweet-smelling aromas bring an extra touch of charm.

### AGEING

Given the generosity and the openness of this wine, it is probably at its best in the first years of its life. So we would advise an average ageing period of between 2 and 8 years according to the vintage.

### MATURING

The wine is pleasant fairly quickly, the malolactic fermentation takes place early, which means that the maturing period is a little shorter than average. New oak is no problem at all, but does not represent more than 50%.

### VINIFICATION

Since the maturity is guaranteed, the harvest must not take place too late, in order to preserve the freshness and the sanitary condition of the vines. The vinification can aim at a little more extraction.

### VINES

The vines are still young and the fruit ripens very early. It is important to keep an eye on their vigour, but they are gradually finding their balance: generally speaking, the grapes are small.

### SITUATION

This vineyard lies at mid-slope, immediately north of Chambolle and faces due south. The site is magnificent, located at the beginning of the combe, which exercises a cooling influence on what is essentially a "solar" terroir. The soil, of average depth, contains quite a lot of clay.

