

*Méo-Camuzet*

# CHAMBOLLE-MUSIGNY LES FEUSSELOTES

(NEGOCE)

## TASTING

A sweet wine, round and charming, with a touch of minerality and a little tannin in the finish, which brings it an additional dimension. The structure can be a little dominant when the wine is young.

## AGEING

On average, between 3 and 8 years. The complexity of this wine appears early on, the tannins tend to soften up and it can therefore be drunk fairly young.

## MATURING

This gracious wine is fairly quick to balance out and the malolactic fermentation takes place quite early, so the maturing period will tend not to be too long. New oak is no problem at all, but must not dominate, so as to preserve the freshness.

## VINIFICATION

The maturity is guaranteed and the structure seems natural, so the vinification will not require much intervention, all the more so as this is a wine whose alcoholic fermentation tends to be long drawn out.

## VINES

The vines are young, not too vigorous and the fruit ripens early. The grapes are small and the natural balance between terroir and vines already exists.

## SITUATION

The name of the cru means "small pits", and the vines are indeed situated in a small hollow in the centre of the village between the two hills of Chambolle. The soil is not at all deep, which may explain the mineral finish of this wine.

