
Chambolle-Musigny

2019

2 079 bottles

This Chambolle-Musigny village, formerly known as «Orveaux des Bussières,» is a blend of two plots.

One of them was planted in the early 1900s and rests on a soil rich in marl and clay, providing deep rooting for the vines.

The other plot, on the other hand, has a higher proportion of pebbles and outcropping rocks.

Produced from very old vines, this wine expresses great aromatic complexity.

Thanks to the nature of its soil and the age of its vines, it reveals a remarkable depth of texture, characterized by exceptional density and richness.



Tasting notes

The very essence of Chambolle-Musigny fully expresses itself in this superb village, both ample, velvety, and elegant.



Spring 2019 was marked by highly variable weather, alternating between fine conditions and episodes of low temperatures. The cool weather during flowering led to reduced yields due to run-off. However, after a scorching June and a hot, dry summer, the grapes ripened beautifully and were in exceptional

condition, allowing the harvest to begin under favourable weather on September 17th. Produced in limited quantities, with the average yield across all our appellations in 2019 falling below 20 hl/hectare, this vintage delivered wines of exceptional quality.

Despite the heat and dryness, the wines are rich, concentrated, and display excellent digestibility, freshness, length, and persistence. The tannins are ripe and well-integrated, showcasing remarkable balance, with impressive tension and minerality.

Age of the vines	Area	Grape variety	Alcool
début 1990	0,65 ha	100 % pinot noir	13°

CHAMBOLLE- MUSIGNY

Les Fuées

En la Rue de Vergy



Les
Drazey
Bussières

