
Chambolle-Musigny 1er Cru

2022

442 bottles
53 magnums

Cuvées Jubilé



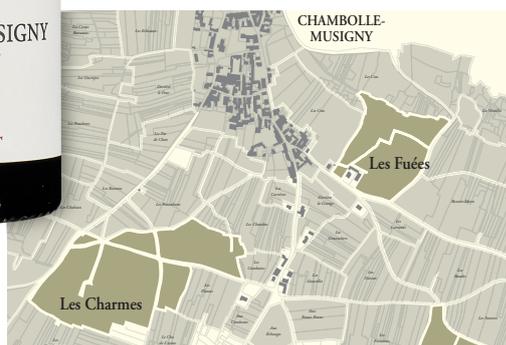
This unique blend is elaborated exclusively from two 1er Cru plots in Chambolle-Musigny, «Les Charmes» and «Les Fuées». Chambolle-Musigny 1er cru «Les Fuées», over 80 years old, is located opposite the «Bonnes Mares» Grand Cru appellation, in a sandier sector than the «Charmes» parcel.

It combines a dense texture with a racy suppleness that brings a fine balance to this cuvée. Fifty-year-old Chambolle-Musigny 1er cru «Les Charmes» is by very stony soil, draped in age-old silts.

The limestone scree adds a singular touch, a subtle minerality that enriches its complexity. The delicately laid silts add their sparkle to the mosaic of aromas emanating from the wines produced by this cuvée.

Tasting notes

Rich bouquet, opulent and delicious flavours. A long, beautiful finish marked by a density of red and black fruit. Very refined.



The 2022 harvest, which began on August 31st, took place under summer temperatures. This year, the growing season was marked by striking climatic contrasts. After a rainy autumn and a frigid December, February and March brought unusually mild weather. The spring, bathed in sunshine and drought, was

particularly mild, peaking in May with the highest temperatures in the past fifty years, which encouraged vigorous vine growth. The summer, one of the hottest since 2003, was punctuated by heatwaves in late June, mid-July, and throughout August. Despite the intense heat, the water reserves accumulated over winter ensured a harmonious maturation of the grapes.

The 2022 vintage, though shaped by extreme climatic conditions, yields wines of great finesse and remarkable elegance, offering exquisite freshness and generous volume on the palate.

Age of the vines	Area	Grape variety	Alcool
-	- ha	100 % pinot noir	13°

CHAMBOLLE- MUSIGNY

