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# Combe d'Orveau

## 2024

219 bottles

38 magnums



The Ultra cuvées take the concept of terroir a step further, transcending the unique expression of each “climat”.

Chambolle-Musigny 1er Cru «Combe d'Orveau» Cuvée ULTRA comes from the lower part of the climat, close to the «Musigny Grand Cru»

appellation.

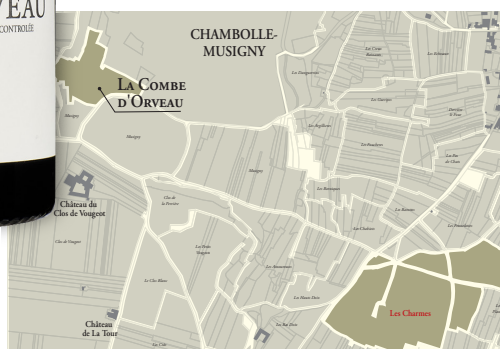
This section of the vineyard consists of finer soils rich in silt, contributing greater density, depth, and freshness to a wine that is bursting with floral refinement and a unique aromatic complexity. Planted in 1942, this parcel transcends the singularity of each vintage, with each year adding further depth to the wine.

Chambolle-Musigny 1er Cru «Combe d'Orveau» Cuvée ULTRA undoubtedly exemplifies the quintessence of the Chambolle-Musigny terroir, enchanting the senses and revealing a remarkable finesse intertwined with exceptional complexity.

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### Tasting notes

A pure and tense wine combining red fruit, spice and florals. The palate is precise, structured by strong minerality and lively energy. A slight herbal note adds complexity. The wine impresses with its sophistication and finesse. The finish is persistent, dynamic and expressive. 2034+



The 2024 vintage will be remembered for its particularly challenging weather conditions. A mild, wet winter gave way to an exceptionally rainy spring, followed by a summer punctuated by persistent rainfall. These conditions profoundly impacted the vines' growth cycle, resulting in difficult and irregular flowering,

as well as disease pressure of a rarely seen intensity, dominated by downy mildew.

In this context, yields are historically low, a direct consequence of coulure, millerandage, and drastic selection both in the vineyard and in the cellar. The harvest, which began on September 21, revealed very heterogeneous clusters, often low in juice content, requiring rigorous and uncompromising sorting.

Despite this technically complex and challenging year, our small 2024 production stands out for its distinguished, straightforward wines of great clarity, carried by a beautiful natural freshness, prioritizing elegance and tension over concentration.

The wines are precise and seductive in their expression.

A labor-intensive, demanding vintage, yet one that promises some truly outstanding results.

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Age of the vines	Area	Grape variety	Alcool
1942	0,60 ha	100 % pinot noir	13°

# CHAMBOLLE- MUSIGNY

## LA COMBE D'ORVEAU

Les Charmes

Château  
de La Tour

Château du  
Clos de Vougeot



Les Echevaux

Les Creux  
Baissants

Les Guerripes

Derrière  
le Four

Les Pas  
de Chats

Les Ferasseottes

Les Barottes

Les Foucheres

Les Chabions

Les Danguerrins

Les Argillieres

Les Borniques

Les Hauts Doix

Les Bas Doix

Musigny

Les Annouraises

Les Petits  
Vougeots

Clos de  
la Perrière

Musigny

Le Clos Blanc

Les Cris

Echevaux

Musigny

Clos de Vougeot