



DOMAINE GLANTENAY, CHAMBOLLE-MUSIGNY 2013

VINEYARDS

The vineyards are located in the commune of Chambolle Musigny. The soil is composed of clay and limestone and the vines are guyot trained. The crops are tended to by hand and are consistently monitored during the year in order to keep the amount of treatments required to a minimum.

VINIFICATION

Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. The wine is then matured in 40% new oak barrels for between 15 and 18 months.

TASTING NOTES

Aromas of ripe dark fruit, notably blackcurrants and cherries, exude from the glass. Woody, spicy notes give way to a fresh, fruity palate. It is a delicate and high quality wine.

VINTAGE INFORMATION

Winemaker Guillaume Glantenay

Wine pH 3.29

Acidity 5.9g/L

Grape Varieties 100% Pinot Noir

Region Chambolle-Musigny, Burgundy

Bottle Sizes 750ml

Aging Potential 10 – 15 years

