

CHAMBOLLE-MUSIGNY

VIEILLES VIGNES



GENERAL INFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD

Wine: CHAMBOLLE-MUSIGNY

Vintage: 2021

Appellation: CHAMBOLLE-MUSIGNY Contrôlée

Grape varietal: 100% Pinot Nair

Vine age: 80-100

Soil composition: clayey, gravel

Direction of sun exposure: East

Altitude: 240 m

Yield: 52hl/ha

ABV: 13.45%

VINIFICATION

Harvested grapes were carefully sorted in the vineyard to prevent any harm and safeguard the grapes' integrity.

Destemming: 20% whole clusters.

Fermentation: 3 weeks of fermentation in stainless steel tanks.

Pre-fermentation cold maceration. Dry ice was utilized to cool and enhance extraction. No pigeage (punching down).

Aged in oak barrels on lees for one year. 20% new barrels, very fine grain (medium toast).

Gentle filtration prior to bottling.

Bottling is planned in accordance with lunar cycles to enhance aromas and clarity.

TASTING NOTES

Brilliant carmine attire the eye.

The nose unfolds, a graceful unveiling of noble vegetation. It is followed by whispers of spices—clove, nutmeg, grey pepper—while in the background, a delicate trace of dried orange peel lingers. Together, they weave a tapestry of subtlety and refinement, a prelude that sets the stage for the connoisseur's journey.

Mirroring the olfactory tale, it's the noble vegetation that initiates the dance upon the palate. In this intricate vintage, all that defines the appellation is present, but it plays softly today: the "essence," the tartness of pomegranate, the fragrances of red fruits, the silken texture. In 2020, it was exuberant; in 2021, it appears discreet and sparing. What remains is a wine of opulent hues, slightly enigmatic, but fully capable of surprising us in due course.

Pairing: Sautéed chicken or vinegar-marinated dishes.

