



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

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Chambolle-Musigny
Appellation Contrôlée

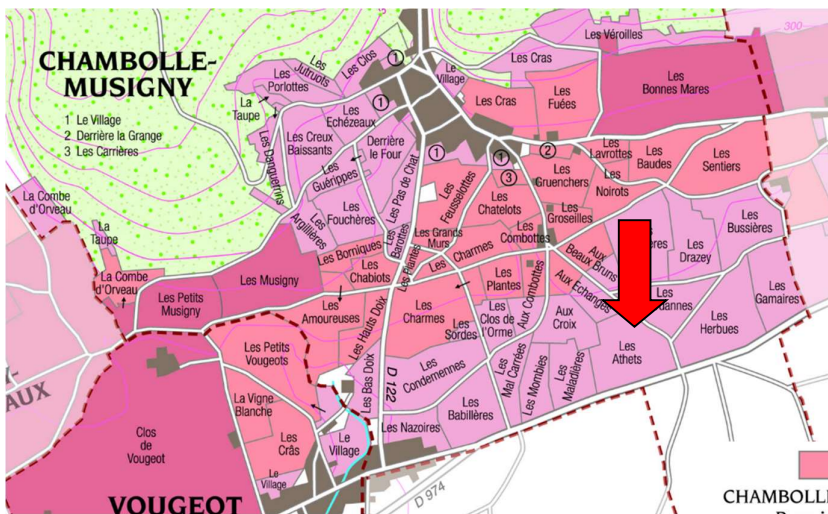
MIS EN BOUTEILLE AU DOMAINE

13% vol.

PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - L CM

750 ml

Domaine A.F Gros Chambolle Musigny



100% Pinot Noir

Our .39 ha vineyard is split between various parcels in the Southern part of the appellation.

Shallow soils, with gravel and limestone rocks that allow for aeration and deep root penetration.

Organic
vineyard management

No man-made chemicals customarily used.

Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (50% new oak).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Chambolle-Musigny has a distinct personality and features. Intense bouquet composed of violet and small red fruits (raspberry, strawberry). Rich, fragrant and complex, it lines the palate with silk and lace. Its delicate and fleshy texture is paired with a solid and durable structure.

Fabulous with game and cheeses like Brillat Savarin, Citeaux or Reblochon.