



#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### APPELLATION DESCRIPTION

Musigny and Petits Musigny are situated on a rocky terrace overlooking the Clos de Vougeot parcel and facing the rising sun. There was previously a Gallo-Roman settlement here owned by a certain Musinus who gave his name to what would later become one of the most prestigious terroirs in the whole of Bourgogne. Ten vine owners currently produce Musigny Grand Cru wines and we are the smallest with just three "ouvrées" in surface area. We own two small parcels, one in the North and the other in the heart of the appellation.

Exposition : East, South-East

Soil : Shallow limestone soils, red clay and pebbles

Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 12 a 70 ca - [0,31 Acres]

Years the vines were planted : 1945, 1990



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. Our Musigny is aged for 18 months in French new oak barrels (just 2 barrels in total) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

Serve with : Roasted meats, lamb shank, stuffed turkey, veal with morel mushrooms, farm-bred chicken with truffles

Serve at : 16°C

Cellaring Potential : 10 to 25 years