

MOILLARD-GRIVOT

Chambolle-Musigny

2017

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

Grape variety

Pinot Noir

Origin

Located in the heart of the Côte de Nuits, around the village of Chambolle-Musigny, the appellation has many Premiers Crus (including the famous "Les Amoureuses") and three Grands Crus: Musigny, Bonnes-Mares and Clos de Vougeot.

Vinification

Traditional vinification in thermo-regulated stainless steel vats. Pre-fermentation with temperature controlled. Cold maceration during 10 days. Long fermentation during which pigeages and pumping over are performed. Wine is aged in oak barrels for 10 months. 30% new oak.

Soil

The slope is close to the bedrock with shallow soil. The many cracks in the hard limestone allow roots to seek their happiness in the sub-soil. Rocks and gravel provide good drainage at the bottom of the valley.



Colour

Ruby red with amber hues.



Nose

Elegance and finesse let no doubt: it is a Chambolle, with its notes of violet and peony, small red fruits and black pepper.



Palate

The tannins are fine and delicately support the finish.

Recommandations

Great with meats with relatively strong flavors such as roast beef, braised or in sauce, leg of lamb, game and grilled pork. Soft cheese : Vacherin, Brie de Meaux, Cîteaux...

Serving

14-16°C

Cellar potential

Drink within 10 years.



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