

MARCHANT & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHANT & BURCH CHAMBOLLE MUSIGNY

Tasting Notes: The 2022 Chambolle Musigny opens with a heady mix of earth, violet petals, clove, and dark cherry—an aromatic tapestry that captivates. A vivid thread of acidity winds through the plush, concentrated core, where whispers of blueberry mingle with effortlessly fine tannins. At once pure and indulgent, it reveals layers of flavour with graceful intensity and quiet power. This is a wine to contemplate and a touchstone for the vintage in the Côte de Nuits.

Vineyards: A blend of Condemennes, Babillères, Chardannes and Gamaires situated on the lower part of the slopes facing east.

Soil: Thin covering soil on a bed of hard, broken chalk. Well-drained soils aided by layer of gravel slope wash.

Maceration process: 70% whole bunch. Five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

Total élevage: 17 months

Oak used: French oak from the Allier forest.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 5 years.

Alcohol: 13%

