

CHAMBOLLE-MUSIGNY

PREMIER CRU
LES CHARMES

Vineyard :

Bourgogne - Côte de Nuits - commune
de Chambolle-Musigny.

Le 1^{er} cru les Charmes lies at the heart of the Chambolle-Musigny hillside, on a steep, east-facing slope. The soil is not very thick, and the limestone bedrock is close to the surface.

Area : 1,01 hectare

Grape variety : pinot noir

Year planted : 1970

Altitude : 270 meters

Vineyard work :

November : Pruning preparations

Until the end of February : Pruning and shredding of vine shoots.

March : Final pruning and vineyard repair work

April - May : Rigorous shoot thinning and trellising (first pass)

June : Trellising (second pass)

July : Trellising (third pass)

August, before veraison : Leaf thinning, trimming or no trimming of the vines, depending on the prevailing weather conditions.

Soils :

Soils are worked as little as possible to avoid disturbing microbial life and to maintain a healthy environment.

At the end of winter, we use an inter-vine weeder at a maximum depth of 5 cm to control natural weed growth in the plots.

In June and July, the plots are manually hoed to remove larger thistles.

Control Method :

The estate has been certified Organic by ECOCERT since 2017.

To take this approach even further, our control method is based on observation, rigorous monitoring of weather conditions and disease pressures, in order to minimize the number of passes.

We strive to reduce the use of copper and sulfur as much as possible.

Harvest :

Hand harvested with sorting in the vineyard. The grapes are transported in small crates. A second sorting of grapes is done in the winery.

Winemaking :

Our winemaking techniques are thoughtful and adapted to the characteristics of each vintage, aiming to achieve the best possible wine.

Maturation : 18 months in oak barrels on fine lees. No racking after malolactic fermentation. Light filtration before bottling if necessary. Bottled by us at the estate.

Wine character :

A true classic, this Chambolle-Musigny 1er cru Les Charmes lives up to its name and offers the very best of Bourgogne. Its finesse and elegance are supported by a concentrated and full-bodied palate, with straightforward tannins in its youth that mellow with age. The mouthfeel is generous, silky and reveals an explosion of red fruits.

Wine and food pairing :

Poultry (duck, guinea fowl...), red meat (tournedos), cheeses.



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GRANDS VINS DE BOURGOGNE

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