

Chambolle Musigny Domaine Paul Misset

Region: Burgundy

Appellation: Chambolle Musigny



General Description

In the 1930s, when the rules for appellations of origin were being drawn up, each French wine-growing region chose what would be the determining factor in naming their wines. In Bordeaux it was the domaine ; in Champagne it was the brand name ; in Alsace it was grape variety ; and in Bourgogne it was terroir-native soil.

The idea of terroir – the patch of native soil from which a given product springs – is given precision and definition by the notion of “climat” – that is a parcel of ground, delimited and named, with identifiable characteristics going back centuries which lend a unique character to whatever is grown on it.

Climate, aspect, exposure to sun and wind, susceptibility to frost, and the system of cultivation in force all have their influence on terroir. But behind these lie the hard facts of geology : landform, rock and soil.

Ever since wine has been made in Bourgogne, it is the Pinot Noir on which the fame of her great red wines depends. It produces compact, purplish-black grape bunches whose berries contain an abundance of sweet, colourless juice.

Wine Tasting Notes

Supple, perfumed red wine with the characteristic finesse and elegance of its kind. Although always with a lightness and delicacy the wines have a surprising concentration and age gracefully over a long period. This example is certainly ready to drink now yet still with some life ahead. The Chambolle Musigny vineyards were highly reputed even in Roman times.

This is quite dark in hue, with round, silky fruit. Good concentration. This leans a bit more to the darker fruit notes than some Chambolles and is silky, charming and long on the finish

To be served at 16° - 17° C.

Estate bottled after cellaring in oak barrels for 15 to 18 months.