



Domaine Taupenot-Merme Chambolle Musigny 1er Cru La Combe d'Orveau NV

TASTING NOTES

Deep and dark color. On the nose, notes of wild blackberries and wild strawberries but also mineral and slightly smoky. The slight burnt Wood highlights the range of aromas. In the mouth the wine is full bodied, structure, soft and vibrant helped by ripe and rich tannins. The finish is fresh, spicy and long.

VINEYARD & PRODUCTION INFO

Vineyard name:	La Combe d'Orveau
Vineyard size:	0.18 acres
Training method:	Guyot
Vines/acre:	4000
Year vineyard planted:	1942 & 1973

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	91 °F
Maceration technique:	Punch down, pump over
Length of maceration:	21 days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	228
Age of aging container:	30% New, balance 1 and 3 years
Type of oak:	Allier
Length of aging before bottling:	16 - 18 months

ANALYTICAL DATA

Alcohol:	13.33 %
pH level:	3.39
Acidity:	4.32 g/L

PRODUCER PROFILE

Estate owned by: the Taupenot Family
Winemaker: Romain Taupenot
Region: Burgundy
Country: France