



Domaine Taupenot-Merme Charmes Chambertin Grand Cru NV

TASTING NOTES

Colorful robe. Intense aromas of red and black fruits as well as animal notes (musc and fur), often licorice when aged. Elegant, delicate, wine which bewitches with its fabulous structure.



VINEYARD & PRODUCTION INFO

Vineyard name:	Charmes Chambertin
Vineyard size:	0.228 acres
Training method:	Royat & Guyot
Vines/acre:	4000
Year vineyard planted:	1958 & 1998

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	91 °F
Maceration technique:	Pump over
Length of maceration:	21 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	228
Age of aging container:	40% New, balance 1 and 3 years
Type of oak:	Allier
Length of aging before bottling:	16 - 18 months

ANALYTICAL DATA

Alcohol:	13.63 %
pH level:	3.78
Acidity:	3.41 g/L

PRODUCER PROFILE

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