



Domaine Taupenot-Merme Chambolle Musigny NV

WINE DESCRIPTION

Vines from 3 parcels: Bussieres (0.17 acres planted in 1967), Bussieres (1.25 acres planted in 1971) and La Taupe (0.45 acres planted in 1973)

Hand Harvested in small crates.

TASTING NOTES

The wine shows big aromas of red fruits with notes of blackberries and licorice. The body is full and soft, the tannic structure is present and refined. This wine is elegant.

FOOD PAIRING

Refined dishes without spices will highlight the finesse and elegance of the wine: Filet, roasted quail, duck with truffles. Cheeses such as ripe Reblochon.

VINEYARD & PRODUCTION INFO

Vineyard name:	Les Bussieres & La Taupe
Vineyard size:	2 acres
Soil composition:	Calcareous
Elevation:	750- 1050 feet
Vines/acre:	2200
Exposure:	Eastern / Southeastern
Year vineyard planted:	1967

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Fermentation temperature:	42 °F
Maceration technique:	Racking and Pumpovers
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	25-30% New
Type of oak:	French
Length of aging before bottling:	15 - 18 months

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: the Taupenot Family

Winemaker: Romain Taupenot

Region: Burgundy

Country: France