



DOMAINE OLIVIER GUYOT

Chambolle Musigny 1er Cru “Les Baudes” 2016

In the heart of the Côte-d'Or vineyards, Olivier Guyot, a third generation winemaker, has developed his family's farm and vineyards through his passion of the vine. The Guyot family is one of the oldest in Marsannay-la-Côte and today, the estate consists of many small parcels spread over 12 acres (15 hectares). Each plot varies according to soil composition, depth, altitude and exposure. This is the richness and typicity of the Burgundy terroir.



WINEMAKER

Olivier Guyot

APPELLATION

Chambolle Musigny 1er Cru

REGION

Burgundy

GRAPE VARIETAL

100% Pinot Noir

TERROIR

The soil is composed of clay and limestone. There are 0.74 acres (0.30 hectares) of Pinot Noir from the Chambolle Musigny appellation on the vineyard with an average age of 60 years old for the vines. Since 2000, the vineyard does not use any weed killers in the vines. It uses a system of “lutte raisonnée” (sustainable methods) with the work of butage/débutage and plowing in the spring.

VINIFICATION

Grapes were manually harvested on September 16, 2016 and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in 100% 1-year-old oak barrels.

TASTING NOTES

Chambolle Musigny is a red wine presented often as "the most feminine" of the Côte de Nuits. The intensity and the sharpness express themselves indeed with an elegant subtlety there.

Eye: The robe is a lively ruby.

Nose: In the youth, its bouquet consists of small red berries (strawberry, raspberry). He evolves then into the ripe and spicy fruit.

Palate: He hides the lace and silk, his tannins remain affectionate. The real lesson of seduction.

FOOD PAIRING

A powerful and feminine wine, delicious with flavorful and sophisticated meats like game birds, capon of Bresse, roasted lamb and veal. Pairs well with soft cheeses.

TECHNICALS

Alcohol: 13%

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