DOMAINE
MONGEARD-MUGNERET

CHAMBOLLE-MUSIGNY
VILLAGE

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER THIS APPELLATION
94ha 68a 66ca

AREA UNDER PRODUCTION AT THE DOMAINE
30a 98ca

SOIL
Jurassic hard limestone and large scree

ALTITUDE
255 meters

GRAPE VARIETIES
100% Pinot Noir

AVERAGE AGE OF VINES
49 years

HARVESTING
By hand exclusively, hand-sorted in the winery

DESTEMMING
According to the quality of the vintage

MATURING
30 to 40% new oak barrels

The wine's character

Chambolle-Musigny is a wine of immense finesse. The aromas are exquisitely subtle—violet, raspberry, strawberry, even blackcurrant—lending the bouquet refinement and delicacy. On the palate, it offers charm, freshness, and poise. Its great subtlety comes from low acidity and beautifully fine, balanced tannins.

Terroir, origin, and identity

The vineyards of Chambolle-Musigny rest on varied scree of red silt and brown limestone soils. The volume and distribution of these stones play a key role in wine quality. Beneath lies fractured rock, full of vertical fissures through which roots can penetrate remarkably deep into the subsoil. Clay and limestone are especially present here—clay providing structure and limestone imparting finesse.

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