



Chambolle-Musigny Les Cras 2019

BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault—not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d’Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline. Based in Savigny-lès-Beaune, the family’s vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points.

TERROIR & VINTAGE NOTES

The village designated Les Cras vineyard site sits just below the 1er Cru of the same name. Superbly situated, the soils are a mix of iron rich clay and limestone rock.

WINEMAKING & AGING

Grapes are hand-harvested and then carried in small wooden boxes to the cellar, where they are sorted. Fermentation takes place for 15 days in open wooden vats at a controlled temperature, with punching down. The red wines of this vintage have a beautiful hue and intense red fruit aromas. They are rich, full bodied with silky tannins as well as elegance and freshness.

TASTING NOTES

Elegant and stylish, Chambolle-Musigny is known for its deep intense red and black fruits with a subtle power in depth and finish.



ORIGIN

Chambolle Musigny AOC, Burgundy, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Dominique Antonin



750ML

