

Grand Cru Musigny

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy, Cote de Nuits, Grand Cru
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Vintage	2012
Alcohol by Volume	12,5%
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	Harvesting by hand and transportation in small crates to preserve the fruit. Sorting of the grapes two times – in the vineyard and at the winery. Maceration and vinification take 2 to 3 weeks. Fermentation with indigenous yeasts. Maceration and fermentation temperatures are under strict control in order to completely manage the process of extraction (extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character).
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Ageing	In French oak barriques (20% new) for 14 to 18 months.
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Description

In Brief	Musigny is located on a chalky terrace overlooking Clos Vougeot; it is between two small valleys. A true pioneer of vine growing in this area was a certain Mucius who owned vineyard on this hillside in Gallo-Roman times. It is really in the early Middle Ages, with the help of the monks, that Musigny rose to the rank it now occupies. Biological cultivation since 1990; biodynamic cultivation a few years later.
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Tasting notes	Musigny is remarkable for its great purity of colour. The aromas are reminiscent of violet and fruit stone when the wine is young. After eight to ten years, these aromas become very refined and complex: fallen leaves, damp earth, moss and hints of fur or leather. The tasting sensations are incomparable in terms of finesse and harmony. The tannins are elegant, although very much alive. Silk and velvet match the liveliness of the acidity. The lingering aftertaste is dominated by hints of rare, exotic woods as well as candied cherry.
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Food Pairing	Excellent with various roasted meats, barbecue, game, soft cheeses, pasta and risotto with pesto, mushroom or tomato sauce.
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