

Exploring Burgundy:

Chambolle-Musigny is one of the more well-known communes of Burgundy with more than twenty Premier Cru and two Grand Cru vineyards, one of which is named Musigny. With this vineyard name attached to the (tiny) village name of Chambolle we arrive at the commune name of Chambolle-Musigny.

Wines from here are famous for displaying elegance and delicacy with a lovely floral component and delicious red fruits. The Jurassic period limestone subsoils are perfect for growing Pinot Noir and rocks and gravel in the soil make for good water drainage.

Joseph Drouhin Chambolle-Musigny 2012 \$86.99

Véronique Boss-Drouhin provides the following tasting note for this wine: “Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas...violet, black cherry and damp earth...there are also notes of truffle and game. Long aftertaste, with notes of cherry and candied fruit.”

Joseph Drouhin Chambolle-Musigny 2014 \$86.99

Drouhin reports that the 2014 vintage displays more concentration but is more easygoing on the palate with a deep color, alluring complexity, and, of course, elegance. This wine, like the 2012, is made with grapes that were biodynamically raised, hand-harvested, and fermented using native, indigenous yeasts.

Bouchard Pere & Fils Chambolle-Musigny Chateau de Beaune 2015 \$79.99

Bouchard's Chambolle-Musigny is a delicate Pinot Noir with expressive red fruits and light woody aromas.

Bouchard Pere & Fils Chambolle-Musigny Chateau de Beaune 2017 \$72.99

2017 was an excellent vintage in Burgundy, and much easier for vigneron to manage after the devastating frost problems that they encountered the previous year. The warm and dry conditions also helped cut down on problems with mildew. Look for fresh, juicy red fruit flavors and that classic Chambolle-Musigny elegance.