



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Chambolle Musigny 2022

Vieilles Vignes



Tasting Note:

The '22 is a suave and seductive iteration of Chambolle-Musigny, carrying effortlessly all the attractive traits of the village. Elegant and balanced with a perfume of strawberries, red cherries and a subtle oak background. The palate fuses fresh acidity and smooth tannins, which prolong the abundant fruit presence in a long finish



Food Pairing:

White light meats as pork and chicken, wok vegetables, camembert cheese

Game birds, red meat casserole and spicy risotto and noodles

Technical Detail:

GRAPE VARIETY: 100% Pinot Noir

AGED in 20% new oak

LOCATION: From the village of Chambolle Musigny, south east facing on clay and limestone

VINES: 50-70 year old vines

Handpicked,

Native yeast

ABV: 13.5%

POTENTIAL AGEING: 15 years

CLOSURE: Cork