

### DOMAINE RENÉ BOUVIER

## **Chambolle-Musigny Vieilles Vignes**

This *cuvée* is perfectly representative of the appellation, since it comes from several plots spread over the village area (60-year-old vines).

Chambolle-Musigny is a wine that combines the elegance and complexity of the vines in the centre of the village with the vigour of those from the limits of the Morey-Saint-Denis appellation.

The old vines bring depth, with complex tasty fruit flavours: cherry, raspberry, spices, and violets. The lingering finish ends with a touch of salinity.

Although this wine can be kept, it can also be drunk in the first 5 years by decanting one hour before serving.

#### Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

#### Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 18 months in barrels (20% new barrels). The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



#### Food and wine pairing

It pairs well with a saddle of hare with a creamy sauce, roast veal in pastry, hare terrine or a chicken wok.



## Domaine René Bouvier

# **Chambolle-Musigny Vieilles Vignes**

### The Landscape

Located along the whole hillside vineyard, the plots have variable altitudes, with a slope gentle to steep, for some vines that are exposed to the East South-East.

#### Subsoil and Soil

The subsoil of the plots of the cuvée Chambolle-Musigny vieilles vignes reflects the diversity of the appellation. The variability is important, which generates a wide range of soils.

