



CHAMBOLLE-MUSIGNY

Premier Cru



Domaine Gille Chambolle-Musigny 1er Cru is harvested manually. After 6 days of cold maceration fermentation starts naturally without external yeast addition, or temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new barrels).

TERROIR

Location: East of Chambolle
3 small parcels - Chabiot, Feusselottes and Grand Cru
Vineyard: Old vines 35 y.o. – 10,000 vines/hectare - yield: 35hl/ha.
Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 18°C and 20°C (64°F – 68°F)
Colour: Deep Ruby with bright glints.
Nose: Earth small red fruits and hints of blackcurrant.
Mouth: Well balanced with elegant fruit and significant complexity. Age reveals notes of dried fruit and leather with a long lingering finish.
Potential: 15 years

PARING

Share this unique Burgundy red with friends on its own. Or enjoy it with grilled meats. It is also an elegant complement to delicate Asian foods like beef satay and chop suey.

✓ Alcohol:	13%
✓ Soil:	Clay and limestone
✓ Grapes:	100% Pinot Noir
✓ Appellation:	Chambolle-Musigny 1er Cru

AWARDS

Chambolle-Musigny 2017

Decanter WA Asia 2019

SILVER 91

Chambolle-Musigny 2018

Decanter WA 2021

BRONZE 88



Domaine GILLE

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