



Reviews & Accolades

CHAMBOLLE-MUSIGNY 2009

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, April 2013

4 Stars & 17.5/20

Fruit from 0.25 ha of estate vines, average age 20 y.o., the wine aged 14-18 months in 20% new French oak barrels. Dark, deep ruby-red colour with a good heart, lighter on edge. This has a fine, elegant, lifted nose with red florals, fragrant spices and primary dark violet and dark cherry-berry fruit aromas. Medium-bodied, fresh, lively black cherry and berry fruit flavours are the feature on palate. There is an attractive sweetness and succulence here. The extract is significant and a firm, blocky tannin structure underlies the fruitiness. Bright acidity adds to the firm and youthful mouthfeel. Some savoury black pepper and animal notes unfold, adding layers of interest, and the acidity carries the palate to a full, solid, moderately sustained finish. This is a fulsome Chambolle-Musigny, a little four-square, but with typical energy and acidity. Drink over the next 7-9 years.