



# DOMAINE HUGUENOT

Grands Vins de Bourgogne



## CHARMES-CHAMBERTIN GRAND CRU



Grape Variety : Pinot Noir

Parcel : Charmes-Chambertin

Vine Age : 60 years

Ageing Potential : 8 to 15 years

Vinification : Hand-harvested grapes – selective sorting  
30% whole cluster, 70% destemmed (Varies depending on the vintage)

Ageing : 12 months in oak barrels + 4 to 6 months in stainless steel vats

**Terroir & Exposure** : Facing the East, at an altitude of 260 meters, it is, in terms of Grands Crus, the northern most part of the Côte. This long hillside lays on hard rock, limestone with entroques, and a few tens of centimeters of brown earth, with silt and gravelly scree on the upper part.

**Tasting Notes** : Velvet and Lace : A beautifully expressive nose precedes a nuanced and subtle wine, ripe but energetic on the palate, endowed with a superb velvety finish. The tannins are perfectly integrated, the general freshness is remarkable.

**Food & Wine Pairings** : Pair it with a rib steak, braised lamb or lamb in a brown sauce, beef bourguignon, as well as feathered or furred game, a pike-perch fillet, or tuna with a red wine sauce. It is also enjoyable with all cow's milk cheeses, even strong-flavoured ones such as Époisses or Ami du Chambertin, which are regional cheeses.