



Queen Of Wines

- COTE DE NUITS-

Chambolle Musigny 'Les Babillaires'

Domaine Philippe Leclerc

Vines: 100% Pinot Noir

Production : One of the smallest productions of the Philippe Leclerc estate, around 1200 bottles. The great wines of Chambolle Musigny have the reputation of being the lightest and most fruity wines of the Côte de Nuits, which does not detract from their finesse and elegance.

Vinification : Sustainable production, hand picking.

Aged in 30% new oak barrel for 2 years.

Keep up to 15 years after bottling. Peak drinking window around 2021.

Chambolle Musigny will nicely accompany your Summer and early Fall meals when the heat will make you want lighter reds. This wine is delicate and velvety, and will greatly complement grilled lamb or roasted veal.

Serving : Best served at 18°C. Open 30 minutes before service.

