



## Dominique Laurent - Chambolle-Musigny

### Vineyard

Dominique Laurent initiated a new style of trading at the end of the 1980s: small structure, rigorous selection of vintages and total collaboration with the winegrowers from whom he buys the wines. Since 2006, Dominique and his son Jean have also created a small 10 ha structure in which they are producers and breeders.

### Winemaking

The grapes are vinified whole cluster, very slowly and without excessive extraction. There is no fining or filtration. Aging takes place for 12 months in new barrels.

### Tasting

Deep ruby color. The nose is fine, woody and light with notes of red fruits, redcurrant, strawberry and raspberry, with aromas of violet. The mouth is round, silky and spicy

It will go perfectly with veal dishes (Osso Buco, Blanquette). It will also go well with cheeses such as Morbier, Laguiole or Reblochon. Serve at 15°C.

Grape variety: Pinot Noir

Taste and flavor: Powerful and robust

Alcohol content: 13°

Allergen: Sulphites