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COLLOTTE CHAMBOLLE-MUSIGNY

£81.50

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SKU: FRCOCM

Categories: Red Wines, Pinot Noir, Burgundy, France, Dry, £50 - £99.99 Wines, Christmas Favourites, Burgundy offers

Four generations of the Collotte family have lived and grown vines in Marsannay-la-Côte, the most northerly village of the Côte de Nuits. In 1981, Philippe Collotte - aged only 16 - was the first to bottle his own wines under the family name. Today, his talented daughter Isabelle runs this 17-hectare domaine having finished her studies at the prestigious wine school of Beaune.
Marsannay has a reputation for producing very attractive, generous and well-priced Pinot Noir and is the only Burgundy appellation that can also release white and rosé. Locally Domaine Collotte is regarded as a winery to watch.

Grape Varieties: Pinot Noir

Viticulture: The vines are around 50 years old from 5 lieu-dits just below the stretch of 1er Crus, in the heart of Chambolle.

Winemaking: The grapes are destemmed cold pre-fermentation soak for 5 to 8 days. The wine is aged for 16 months in French oak barrels before bottling with minimal filtration.

Tasting Note: Great quality (and price) for village level. Loaded with deep mulberry and cherry flavours, supple, complex and long. Delicious and will get better and better. Punches above its weight.

Food Match: Ideal with coq au vin or beef bourguignon

Sugar Level: 0.3g/l

Closure: Natural Cork

