



## COLLOTTE CHAMBOLLE-MUSIGNY

**£81.50**

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SKU: FRCOCM

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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 lieux-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

