



DOMAINE  
**GERMAIN** PÈRE & FILS  
SAINT-ROMAIN



## Chambolle-Musigny

<b>AOP</b>	Chambolle-Musigny
<b>Region</b>	Côte de Nuits
<b>Type</b>	Still Dry Red Wine
<b>Soil</b>	Clay-limestone
<b>Grape Variety</b>	Pinot Noir 100 %
<b>Harvest</b>	By Hand
<b>Cellaring</b>	5 to 15 years
<b>Ageing</b>	100 % barrels (40 % new oak) · 11 to 15 months

### --- TASTING NOTES

**Colour:** Bright ruby with brilliant, luminous highlights.

**Nose:** Violet, strawberry and raspberry — a marked typicity. With age: spiced ripe fruit, prune, truffle, undergrowth, animal notes.

**Palate:** Intensity and finesse expressed with elegant subtlety. The most « feminine » of the Côte de Nuits.

### --- SERVING

**Food Pairings** Feathered game in sauce, Bresse capon, slow-roasted lamb. Brillat-savarin, reblochon, cîteaux, vacherin, brie de Meaux, chaource.

**Temperature** 14–16 °C