



Domaine
Georges MUGNERET-GIBOURG



CHAMBOLLE MUSIGNY

1er Cru Les Feusselottes



2014

All the refined delicacy of Pinot Noir.

Beautiful garnet colour. The nose displays floral notes gently combining with spices. The palate, generous and complex, offers aromas of black cherry, violet with a hint of truffle. Very long aromatic aftertaste.

Red earth, with occasional rocky outcroppings visible.

This parcel was purchased by Georges Mugneret in 1985. The name "Feusselottes" or "Fousselottes" indicates land formed by little depressions, as is the case in our parcel.

The mouth and tannins are very refined. Keep this bottle (if you have the patience!) between five and 10 years. Serve with: avoid strong-tasting, gamey meat; this appellation is best with simple meat.