

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2023
MUSIGNY

GRAND CRU



· SYNOPSIS OF THE WINE ·

— THE VINE —

This prestigious vineyard is located south of Chambolle, on a steep hill. The vineyard are planted on southwest-facing slopes, benefiting from optimal sunshine.

Grape variety : Pinot Noir

Soil : The soil is thin, with limestone and chalk, slightly clayey. The presence of some small stones accumulating the heat during the day, avoids thermal shocks in the first hours of the night.

Age of the vines : 30 years old

— THE VINIFICATION —

Maceration process : 15% whole bunches, five days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 18 days

Pressing : Pneumatic press

— THE AGEING —

Total élevage : 18 months

Oak used : 100% new oak barrel from Tronçais forest

Operations performed during ageing : One racking after the malolactic fermentation

Filtration : No fining, no filtration



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