

DOMAINE ANTONIN GUYON

CHAMBOLLE-MUSIGNY LES CRAS 2017



BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 116 acre property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

APPELLATION

Chambolle-Musigny, France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

The village designated Les Cras vineyard site sits just below the 1er Cru of the same name. Superbly situated, the soils are a mix of iron rich clay and limestone rock. Grapes are hand-harvested and then carried in small wooden boxes to the cellar, where they are sorted. Fermentation takes place for 15 days in open wooden vats at a controlled temperature, with punching down.

AGING

The wine is aged for 18 months in French oak barrels, 25% of which are new barrels.

TASTING NOTES

Elegant and stylish, Chambolle-Musigny is known for its deep intense red and black fruits with a subtle power in depth and finish. It ages well and can be kept for 10 years. Pairs with red meats, chicken with wild mushroom sauces and most cheeses.

WINEMAKER

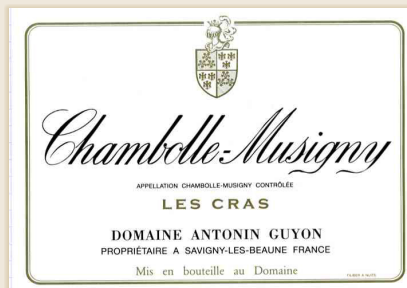
Dominique Antonin

TECHNICAL DATA

Alcohol
13%



DOMAINE
ANTONIN GUYON



91 WINE & SPIRITS
POINTS April 2020

