



LABOURÉ-ROI

Depuis 1832



CHAMBOLLE MUSIGNY 2014

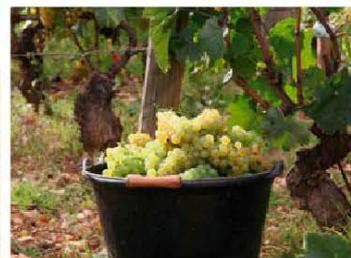
- ✓ Dark ruby red color with garnet highlights, limpid, and bright.
- ✓ A powerful bouquet with notes of fruit and spices.
- ✓ On the palate, its fleshy softness does not prevent it from maintaining a solid and durable structure. Rather smooth, not very acidic, its tannins remain silky. Its flavors are reminiscent of small berries. A wine that is both powerful and feminine.
- ✓ Serving temperature: 15 to 16 °C
- ✓ This wine can be cellared for 5 to 7 years in good conditions.
- ✓ Alcohol content: 13 % Vol.
- ✓ With its unique character that blends strength and femininity, this wine will be excellent paired with flavorful and



sophisticated meats such as small game, a Bresse chicken or a slow roasted lamb. It can also be served with roasted veal; the latter's soft fiber will be delicately enveloped by this Chambolle's silky yet dense tannins. As for cheeses, it is best with softly flavored ones, such as the Brillat-Savarin, reblochon, Cîteaux, vacherin, Brie de Meaux or chaource. Washed-rind cheeses will be a good match for this wine as well, thanks to its great aromatic complexity.



FOUNDED IN 1832



IN NUITS-SAINT-GEORGES, CÔTE D'OR



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Vintage:

After three difficult years, the start of the 2014 vintage remained just as challenging for winemakers, but surprisingly nice weather conditions paired with the winemakers' expertise allowed for a bountiful harvest and a promising vintage in terms of quality.

First, a warm and dry spring, which benefited the vines and preserved their good sanitary condition, led us to expect an abundant and early harvest. However, the harvest's expected volume was affected by a few occurrences of "coulure" (failure of grapes to develop after flowering).

Unfortunately, Mother Nature, along with variable weather conditions, put a damper on these positive perspectives in nearly all of France's winemaking regions.

Unlucky once again, Burgundy was hit by a horrible hailstorm on the 28th of June in the Côte de Beaune, which decimated - for the third consecutive year - the vineyards of Beaune, Pommard, and Volnay; nearby villages and a part of the vines in Côte de Nuits next to Vosne-Romanée also having been affected.

The summer was characterized by an absence of sunshine, so much so that the head start acquired at the beginning of the cycle was no longer relevant. A regular rain pattern settled in during July and August, postponing the onset of ripening which usually takes place by the end of July and beginning of August, and fueling the development of various diseases - oidium in southern France and mildew in the northern half.

Thankfully by August 20th, and with the changing phase of the moon, a miracle came - along with the return of beautiful weather. The sun, and the northern wind, made its appearance in the first days of September. This created ideal conditions for optimal maturation of the grapes and maintained their good sanitary condition.

In mid-September, the winemakers regained their optimism and the harvest began under the sun's warm rays. The harvested grapes already fulfilled some of their early promises by showing very nice balance and exhibiting intense colors. The vatting process took place unhindered and the alcoholic fermentation began spontaneously. The start of autumn, very mild, allowed for the malolactic fermentations to trigger quickly.

The 2014 vintage appears very promising and the volumes were relatively good, even if they do not quite compensate for the lack of quantity.



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Grape Variety and Wine:

The Pinot Noir is the grape variety of the Chambolle Musigny.

- ✓ Density: 10 000 feet/hectare
- ✓ Pruning: Cordon de Royat
- ✓ Manual harvest
- ✓ Yields: 50 hl/hectare



Location:

This small village of the Côte de Nuits was never able to significantly expand; its land being highly valued for wine production. It was already quite a feat to have allowed a 5-meter round Sully lime tree to grow there!

Chambolle Musigny, formerly an outbuilding of the Cîteaux Abbey, is renowned for two superb Grand Crus: the Bonnes Mares, which is adjacent to Morey-Saint-Denis and the Musigny, above the Clos de Vougeot. Adding to its wealth is a prestigious Premier Cru: Les Amoureuses, which is amongst the greatest cuvées of the village. The attribution of its “Appellation d’Orginie Contrôlée” (controlled designation of origin) dates back to 1936; one of the very first in France.

- ✓ Limestone soil, with some steep rocky slopes. Multiple fissures in the hard limestone allow the vines’ roots to draw their nutrients from the deep Jurassic subsoil. Slabs of rock and gravel allow a good natural drainage at the bottom of the valley.
- ✓ Eastern and south-eastern exposure.
- ✓ Altitude: 250 to 300 meters.



Characteristics and assets:

The wines of Chambolle Musigny ; village appellations and Premier Crus, are renown as some of the greatest wines of the Côte de Nuits and are often compared to the wines of Volnay (and vice-versa).

They perfectly blend the elegant fruit flavors of the Pinot Noir with the woody notes of oak barrels. This wine matures early, at three or four years of age, but can be kept in the cellar for up to ten years for the best vintages.



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Labouré-Roi



A family enterprise founded in 1832, Labouré-Roi is one of the most prominent wine merchants in Burgundy.

80% of its production is exported to more than 30 countries.

Labouré-Roi's reputation has gained international recognition thanks in part to its successful presence on numerous airlines and cruise ships. Labouré-Roi's wines are regularly selected during blind tastings for inflight service on prestigious airlines, to the great delight of their passengers.

Our Meursault 2007 was voted best white wine in the world at the International Wine Challenge in London.

Located in Nuits-Saint-Georges, the Maison Labouré-Roi has at its disposal, for its team of oenologists, some very advanced technical equipment. Its cellars can house more than thirteen hundred barrels and allow for the wines to age in optimal conditions. In order to select and offer the best quality wines, Labouré-Roi works in partnership with various other winemakers.

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