



Hervé Roumier, Chambolle-Musigny (Burgundy)

Chambolle-Musigny AC

Vintage	2022
Winemaker	Hervé Roumier
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Pinot Noir

Winemaking

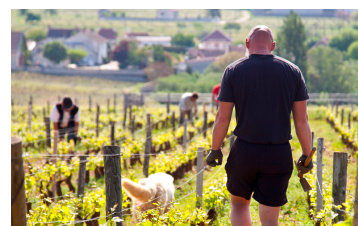
The Chambolle-Musigny is a blend from the following parcels: Danguérins, Cras, Creux Baissants, Mombies, Clos, Croix, and Les Chardannes. The grapes are hand-harvested, and undergo sorting and de-stemming in the cellar. The alcoholic fermentation lasts for about 15 days, with aging in barrels for 15 to 18 months. Before bottling, the different parcels are blended together.

Our tasting note

Ruby red in color with subtle garnet reflections. An impressive bouquet, very fruity and floral with aromas of violets and wild berries. Full-bodied, rich, and complex, with a fine structure and round, soft, well-integrated tannins. Long finish.

Hervé Roumier

Domaine Hervé Roumier is located in the village of Chambolle-Musigny and was founded by Hervé, one of the sons of Alain Roumier, the renowned cellar master at Domaine de Vogüé. When Alain inherited his share of vineyards and land from his family, the owners of Domaine Georges Roumier, he divided these holdings between his two sons, Hervé and Laurent. The parcels that Hervé received included some of the region's most valuable Grand Cru vineyards, such as Clos de Vougeot and Bonnes Mares. When Hervé retired in 2004, his wife Véronique, with the support of their daughter Clémence, took over the management of the estate. The estate's vineyards are traditionally cultivated, with small yields and hand harvesting. The Pinot Noirs from Domaine Hervé Roumier are characterized by elegance, depth, and great complexity.



Suitable with

