

DOMAINE EVENSTAD

Chambolle-Musigny *Premier Cru* Les Feusselottes

2022

THE CLIMAT

From the town of Chambolle-Musigny comes the Premier Cru “Les Feusselottes”, which means “small pit”. The vineyard is located near the centre of the village, where two hillsides meet. The shallow ground is made of Comblanchien limestone and marl from the Combe d’Orveaux. The wines are floral and of great finesse.

THE WINE

This wine is charming and round, as aromas of ripe red fruits meet scents of spices and notes of dried flowers. Its texture is silky and elegant. The tannic structure, present yet airy, provides a generous long finish, as harmony emerges from this appellation’s classic.

THE VINTAGE

2022 is synonymous with a vintage of great quality and the return of satisfying volumes. After a mild and dry winter, the growing season arrived early. Spared by the April frost, the warm spring accelerated plant growth, favoring early flowering and optimal fruit set. After particularly dry spells during winter and spring, late June rains were timely. A hot, dry and at times scorching summer allowed for a good ripening, although in places the vines did react to hydric stress. Mid-August rainfall will be decisive by constant sunshine until the harvests, which started on 25th August in the Côte de Beaune and 2nd September in the Côte de Nuits.



VARIETAL	Pinot Noir
HARVEST DATE	7/09/2022
BOTTLING DATE	29/02/2024
BARRELS AGING	12 months
ALCOHOL CONTENT	13%
YEAR OF PLANTING	1951-1997
PLOT SIZE	0,86ha
ALTITUDE	255m
ORIENTATION	East
CLASSIFICATION	Premier Cru

