

Domaine Arlaud Chambolle-Musigny



Description:

Domaine Arlaud Chambolle-Musigny is an elegant red Burgundy that epitomises the finesse of this celebrated appellation. Made from organically and biodynamically grown Pinot Noir, it is hand-harvested and aged in French oak, allowing the wine's purity and texture to shine. Deep ruby in colour, it opens with aromas of red cherry, rose petal, and subtle spice. The palate is silky and refined, with fine tannins and a lingering, floral finish.

Tasting Notes:

Red Cherry, Raspberry, Rose Petal, Subtle Spice, Earth, Silky Tannins

Allergens: Contains sulphites.

Dish Pairing:

- Duck breast with cherry glaze
- Roast guinea fowl
- Wild mushroom risotto
- Brie de Meaux or Comté cheese

Talking Point:

Domaine Arlaud is a family-run estate based in Morey-Saint-Denis, founded in the late 1940s. The current generation, led by Cyprien Arlaud, has converted the vineyards to full biodynamic farming, making it one of the first domaines in the Côte de Nuits to do so. Their Chambolle-Musigny captures the village's hallmark delicacy and perfume, crafted with a deep respect for the land.