

BOURGOGNE 勃艮第



Nez subtil de fleurs et d'épices. Robe colorée, due à une vinification à l'ancienne, soutenant le côté féminin de l'appellation. Bouche élégante, raffinée et expressive, toute en dentelles. Corps soyeux et sensuel. Vin de plaisir pour les femmes. Il s'accorde à merveille avec les plats les plus raffinés, in the mood for love.

酒体呈深色，得益于传统的酿造工艺。散着芬芳的花香与香料的的味道。口感优雅，表现力强。适合搭配考究的晚餐与温和的奶酪。是一款受女性欢迎的酒

Subtle nose of flowers and spices. Colourful robe thanks to a vinification like in the old days. Elegant and expressive in the mouth. Its silky and sensual body matches with the most refined meals. Wine of pleasure for women, in the mood for love.



CHAMBOLLE-MUSIGNY

1^{er} Cru "Les Amoureuses"

DPH Patrick Hudelot

香波-蜜丝妮 “爱人”

派崔克-余得乐 酒侯

原产地命名 - Appellation

香波-蜜丝妮 “爱人” AOC, 特级上等葡萄酒。红酒
Chambolle-Musigny Premier Cru "Les Amoureuses" AOC. Red wine

地理位置 - Location

“爱人” 位于香波-蜜丝妮地区 蜜丝妮»特级庄园的下方。(毗邻博纳市, 夜山坡高地南部)

Right beneath the exceptional Grand Cru "Musigny" in Chambolle-Musigny (Côte de Beaune, South of the Côte de Nuits)

葡萄原料 - Vine

黑皮诺。葡萄树平均树龄 55 至 80 年。树龄的古老限制了葡萄产量(葡萄只有很少的汁液), 增强了葡萄的质量与它的稀有性

Pinot noir, average age between 55 and 80 years. These old vines limit the production (very little fruit juice) and enhance the quality and the rarity of the wine

土壤 - Soil

土壤十分薄, 岩石裂缝中的沙砾营造了理想的葡萄生长环境
Very thin, gravely with many fissure in the rock

葡萄园 - Vine growing

自然栽培

Biological growth method

年份 - Vintages available to buy

2008 13.5 度 13.5°

2009 13.5 度 (自2011年9月起可供应) 13.5°(available September 2011)

发酵 - Vinification

葡萄两次提炼(在葡萄园和酒厂), 完全擦皮工序。在开放式木桶里天然发酵3个星期。根据萃取要求调节捕酿工艺的频率

The grapes are sorted twice (in the vineyard and in the cellar) and completely scratched. This wine is naturally fermented in open wood barrels during about three weeks with more or less frequent treading according to the level of extraction

熟成 - Maturation

百分百法国新橡木桶藏酿18个月
18 months in oak barrels

in the Mood for Wines 杯酒人生 A cœur et à vins