

**CHAMBOLLE – MUSIGNY – LES ATHETS – APPELLATION CHAMBOLLE – MUSIGNY CONTRÔLÉE  
– DOMAINE JEAN TARDY & FILS – VITICULTEURS À VOSNE-ROMANÉE 13% 2008**

**PINOT NOIR – MIS EN BOUTEILLE À LA PROPRIÉTÉ VOSNE – ROMANÉE – CÔTE-D'OR –  
FRANCE – PRODUCT OF FRANCE – RED BURGUNDY WINE**

**COLOUR:** ruby with garnet reflexes

**FLAVOURS:** strawberry, blackberry, coffee, wax, wood, vanilla, vegetal note and petals of violet

**TASTE:** great softness and nice alcoholic dryness; good salivation and the final is coffee and blackberry flavoured; the gustative aromatic persistency is about 6/7 seconds

**PAIRING:** chicken with mushrooms sauce

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The fatness of the mushrooms is counterbalancing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a wine for every occasion, interesting from each point of view: it is so soft as the lips of a Barbie girl during her first kiss ...