

Ghislaine Barthod



Bourgogne Rouge



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Sourced from the Bons Batons parcel, situated at the crossroads of Chambolle Musigny and Gilly-lès-Cîteaux
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 30 years old and are trained in Guyot.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered except in the rarest cases
- **Sulfur:** Applied at harvest, after malolactic, and before bottling.

In The Glass:

Always one of the most complex and refined examples of its appellation, Ghislaine's Bourgogne Rouge is a Chambolle in all but name. "Les Bons Batons" lies at the border of Chambolle-Musigny and Gilly-lès-Cîteaux, just across the main road from Chambolle proper, and it offers an earlier-drinking expression of Chambolle's unmistakably sensual, finely mineral essence.