

# Ghislaine Barthod



## Chambolle-Musigny 1er Cru Aux Combottes



### At a Glance:

- **Appellation:** AOC Chambolle-Musigny 1er Cru
- **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:** From the centrally-located Aux Combottes 1er-cru parcel
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 20 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:

A small holding in this lovely cru in the center of the appellation that sometimes, due to the younger age of the vines, is blended into the village Chambolle. While Aux Combottes may lack the intense, penetrating minerality or the breathtaking poise of the greatest crus in the village, it offers a prettiness and a lusciousness that is very Chambolle Pinot Noir.