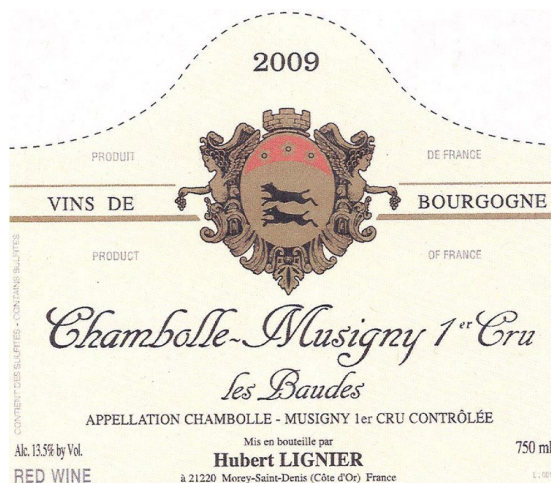


Hubert Lignier



Chambolle-Musigny 1er Cru Les Baudes



At a Glance:

- **Appellation:** AOC Chambolle-Musigny 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .18 ha of vines planted in the upper portion of Les Baudes, just below the Bonnes Mares Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 55 years.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Following 70-80% destemming and a c. 5-day cold soak, the wine ferments spontaneously in open-top, concrete vats, with cuvaison lasting c. 20 days
- **Pressing:** Pneumatic
- **Time on Lees:** 18 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 20-24 months in 228-l barrels, 20-30% new. Bottling and racking are by gravity.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic, 15-20 mg/l free sulfur.

In The Glass:

Les Baudes is the classic Chambolle premier cru of the domaine. The wine is always incendiary and majestic—and capable of very long ageing. Elegance is the overriding character, with a dazzlingly spice-drenched nose and a mineral-driven palate of great finesse in nearly all vintages.