

# Ghislaine Barthod



## 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:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .23 hectares of vines in Baudes lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 45 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:

Les Baudes sits near the northern limit of Chambolle, immediately south of premier cru “Les Sentiers,” and just underneath the venerable grand cru Bonnes-Mares on the slope. Ghislaine owns just shy of a quarter-hectare of 45-year-old vines here, and it is always a wine of boldness, concentration, and power—mouth-coating and built to last.