

# Ghislaine Barthod



## Chambolle-Musigny 1er Cru Les Beaux Bruns



### 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 .73 hectares of vines in the Beaux Bruns parcel
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 50 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:

Aux Beaux Bruns” tends to be one of Ghislaine’s more robust, broad-shouldered wines. It offers more succulent, fuller fruit than “Les Chatelots” above, with plenty of structure underpinning a broad, spice-drenched palate. There is less pungent minerality, but more fresh-turned earth—less finesse, but more richness.