

Ghislaine Barthod



Chambolle-Musigny 1er Cru Les Cras



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 .86 hectares of vines in the Cras parcel
- **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:

This is one of the quartet of vineyards within the Barthod holdings that encircle the great Bonnes Mares cru, and Les Cras produces perhaps the most structured wine in the cellar ... a candidate every year for putting up in magnum.