

Ghislaine Barthod



Chambolle-Musigny 1er Cru Les Fuées



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 1/4 hectares of vines in Les Fuées lieu-dit, adjacent to Les Bonnes Mares
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 75 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:

The poor, nearly nonexistent topsoil of "Les Fuées" yields one of the highlights in Barthod's range. Fully bordering Bonnes-Mares to the south and situated at the same point on the slope, it offers a similar full-spectrum complexity: aromas that reach both cool-toned, spicy heights and warm, soil-drenched depths; fruit simultaneously sappy and laser-focused; and a palate both seductively Chambolle in character yet with fine, firm, authoritative tannins.