

Ghislaine Barthod



Chambolle-Musigny 1er Cru Gruenchers



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 .19 hectares of vines in Les Gruenchers parcel, which shares a corner with Les Bonnes Mares
- **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:

Ghislaine only recently acquired a small parcel in this wonderfully situated cru, which shares a corner with Les Bonnes-Mares and sits just below the great Fuées on the slope. If Les Gruenchers lacks a bit of the power and intensity of Les Baudes or Aux Beaux Bruns, it more than compensates with its dazzling, wildly spicy nose and its palate of dense fruit and beguiling silkiness.