

Ghislaine Barthod



Chambolle-Musigny 1er Cru Les Véroilles



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 .37 hectares of vines in the 1er cru portion of Les Véroilles lieu-dit, directly adjacent to 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:

Gaston Barthod fought for years to have his slice of Les Véroilles classified as a 1er Cru, and he finally won the day in 1987. In fact, Les Véroilles lies just above Les Bonnes Mares, but the vines in the topmost sector of this vineyard are denied the benefits of the late day sun as the dense forest at the top of the hill places those vines in the shadows. So, only that portion of Les Véroilles immediately adjacent to Les Bonnes Mares, owned in its entirety by Barthod, has been reclassified as 1er Cru.