

# Domaine Fourrier



## Chambolle-Musigny



### At a Glance:

- **Appellation:** AOC Chambolle-Musigny
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the .39-hectare Les Mombies village parcel in Chambolle.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1936. 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 pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

This wine is classic Chambolle: light on its feet, and more a marvel of minerality than sheer fruit. Still, this is suffused with vibrant red fruits, and its subtle and well-balanced tannins emerge on the long, bright finish.