



## CHAMBOLLE-MUSIGNY 2019



FR-BIO-01  
Agriculture France

The red clay, rare in the Côte de Nuits, gives this wine a delicate, tender heart. Its composition includes several climats from Vougeot to Morey-Saint-Denis: *Les Véroilles*, *Les Argillères*, the renowned *Les Baudes* climat, *Les Condemennes* and *Les Chardannes*. Its powerful, racy temperament belies Chambolle-Musigny's reputation as a "women's wine".

### HISTORY

Alfred Hitchcock adored Burgundy wine, and his cellar in Bel Air, Los Angeles, was full of his favourite Chambolle-Musigny. This helps explain why a bottle of Burgundy was the key to the plot of *Notorious*, one of his most dramatic films.

The name of Les Argillères, a plot renowned since the middle ages, evokes the clayey marl mixed in the vineyard's active calcareous soil. A superb rocky terrace, it looks over the countryside like the first balcony of an Italian theatre. The land was originally a Gallo-Roman settlement which gradually gave way to vines. In the 14th and 15th centuries, when the Duchy of Burgundy was at its most powerful, several members of the family which owned the vineyard served the Duke as chamberlain or governor. Chambolle-Musigny adorned the tables of Philippe the Good and Charles the Reckless in their palace in Flanders. In the 17th and 18th centuries, the Chambolle vineyard belonged successively to the Oratorian fathers of Dijon, the Grand Prior of Champagne and various other congregations, then to several families of Burgundy nobility.

As to Les Chardannes, it no doubt used to be a bed of thistles (chardons). Les Condemennes was an ancient feudal plot cultivated by tenant farmers. The name of Les Véroilles simply means a slight depression or valley.

### OUR VINES

**Geographical situation:** Chambolle-Musigny, at the heart of the Côte de Nuits, has earned its place among the Grands Crus and the sun-drenched plots. Les Argillères is on an outstanding site, in mid-slope, with Musigny as its renowned neighbour; a fiery plot just a stone's throw from Les Amoureuses. Our other plots in the Chambolle-Musigny appellation are Les Chardannes, close to Morey-Saint-Denis, Les Condemennes adjacent to the Premier Cru Les Charmes, and Les Véroilles which borders on the Grand Cru, Les Bonnes Mares and les Baudes, 1er Cru climat located below Bonnes Mares.

**Grape variety:** 100% Pinot Noir

**Soil and subsoil:** Several climats: Les Véroilles and Les Argillères are very calcareous and alluvial, while Les Baudes, Les Condemennes and Les Chardannes are less calcareous, but clayey and silty.

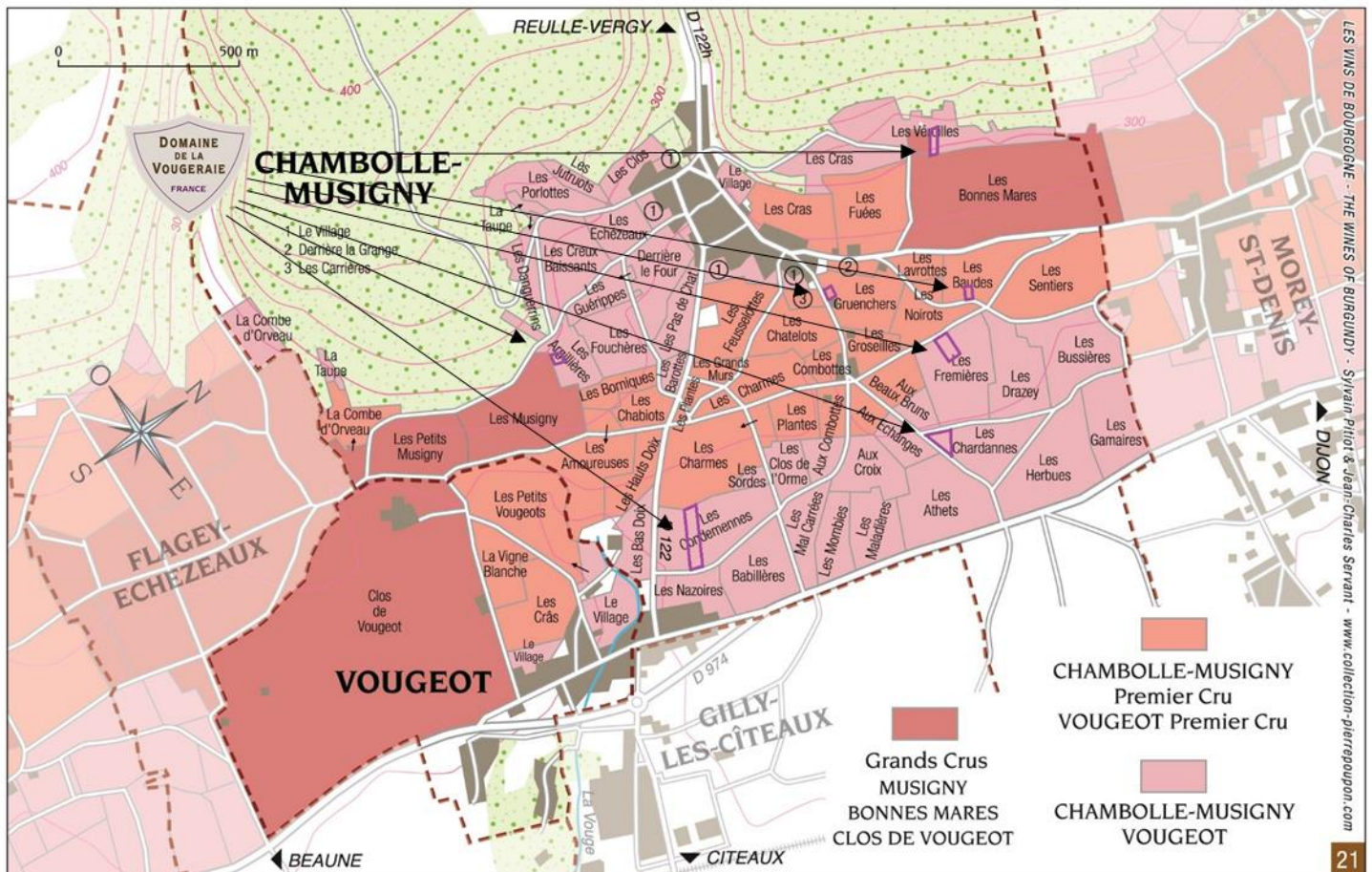
**Planting density:** 10 000 vines/ha

**Rootstock:** 60 % of massal selection and 40 % of clones.

Organic agriculture. Received official approval ECOCERT® in 2000.

Training style: Guyot

Vineyard news: Earthing-up in winter. Spraying of nettle, horsetail, yarrow, tansy, comfrey tea during each treatment.



## OUR PARCELS

### Les Baudes 1<sup>er</sup> Cru

Surface: 0,0688

Geographical situation: parcel in mid-slope, below Les Bonnes Mares.

Exposure: East-facing.

Plantings: 1918/19; 1973/74

### Les Gruenchers 1<sup>er</sup> Cru

Surface : 0,0652 ha

Plantings : 1973/74

### **Les Fremières**

Surface : 0,1755 ha

Plantings : 1984 / 1987

### **Les Condemennes et les Chardannes**

Surface: 0.1492 ha +0.0978 ha =0,247 ha

Geographical situation: Les Chardannes: parcel in mid-slope; Les Condemennes: close to the village of Vougeot

Plantings: 1965/66 ; 1966/67

### **Les Véroilles**

Surface: 0,19 ha

Terraced parcel, above Les Bonnes Mares

Plantings: 1989/1990

### **Les Argilières**

Surface: 0,098 ha

Geographical situation: parcel bordering Musigny

Plantings: 1989/1990

## **HARVEST**

**Harvest date:** September 28<sup>th</sup>, 2016. (fruit day)

Selection: hand-sorted in the vineyard and on arrival in the winery.

**Yield:** 26 hl/ha

## **VINIFICATION**

21% of whole bunches, not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) during 5 days.

Length of maceration: 13 days.

Cap-punched once a day until mid-fermentation and light pumping-over until the end of maceration.

Pressing with the new vertical press.

## **AGEING**

**Length:** 18 months

**Type:** in oak barrels.

**Percentage of new barrels:** 33%

**Toasting:** long and gentle heat, without charring.

**Source of wood:** Cîteaux , Tronçais

Alls barrels racked

Light and soft filtration. No fining.

## **BOTTLING**

By gravity

February 8<sup>th</sup>, 2021 for magnums (fruit day).

February 9<sup>th</sup> , 2021 for bottles (fruit day).

Limited to 5513 bottles and 24 magnums.