



**Musigny
Grand Cru
2010**

The ultimate wine? Pinot Noir brought to perfection? No other wine has inspired such pure emotion during its long history. Musigny brings true inspiration. In the royal family of Burgundy wines, it ranks above all the crown princes. The king? Let us say the queen... This small sloping vineyard, just eight rows of vines, offers a powerful, select wine.

HISTORY

This is one of the oldest climats in the Côte de Nuits, dating back to the 8th or 9th century. Musinus was a Gallo-Roman settlement, probably named after its founder; over the centuries the name evolved to Musigné, Mussigny and finally Musigny. When the monks of the Cîteaux Abbey founded the Clos de Vougeot in 1110, the upper part of the hill was already developed, and they created their “square garden” in the shadow of Musigny.

Several members of the family which owned much of the vineyard in the 14th century served as chamberlains to the Grand Dukes of Burgundy, and one was Governor of the Duchy in 1356. The family later died out, but this Grand Cru remained... .

Musigny has never been an enclosure, a single property. Indeed, the vineyard is highly sought-after and has been divided into numerous small plots since the middle ages. In the 17th and 18th centuries the owners included the Fathers of the Oratory at Dijon, the Grand Prior of Champagne and noble families from the Burgundy parliament.

A lane runs through the climat from east to west, and in the past the wine bore two names, Grand Musigny and Petit Musigny, vying with each other for excellence. Under the AOC system, set up by decree in 1936, Musigny is now a single appellation.

OUR VINES

Geographic situation: Our parcel, adjacent to Les Amoureuses in Chambolle, is on a beautiful rocky, calcareous terrace above the Château du Clos de Vougeot. Above the Vougeot slopes, the land up to the Combe d’Orveau belongs to the village of Chambolle-Musigny.

Grape variety: 100% Pinot Noir

Soil and subsoil: moderately calcareous, clayey silt and pebbles.

Planting density: 10 000 vines / ha

Rootstock: 30% of massal selection and 70 % of clones.

Pest management since 1992.

Organic agriculture. Received official approval in 1999.

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

Vineyard news: Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

OUR PARCEL

Musigny

Surface: 0,2104 ha

Geographical situation: parcel on steepish slope.

Exposure: East-facing.

Plantings: 1970/1989

HARVEST

Harvest date: September 27th, 2010 (fruit days).

Healthy crop.

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

Yield: 35 hl/ha

VINIFICATION

No yeast addition. Gravity vated.

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

Length of maceration: 22 days.

Pressing with the vertical press.

AGEING

Length: 17 months

Type: in oak-barrels.

Percentage of new barrels: 100 %

Toasting: long and slow.

Source of wood: Tronçais

No barrels racked.

Light and soft filtration. No fining.

BOTTLING

By gravity.

February 14th, 2012

Limited to 783 bottles, 66 magnums, 4 jeroboams and 1 réhoboam.