

# CHAMBOLLE- MUSIGNY

## AUX CROIX

### Vineyard:

Bourgogne - Côte de Nuits - village of Chambolle-Musigny, lieu-dit "Aux Croix".

The soils are chalky and shallow, with a significant amount of gravel.

The vines are planted in a north-south orientation.

**Area :** 0,32 hectare

**Grape variety :** pinot noir

**Year planted :** 1960 and 1990

**Altitude :** 250 meters

### Vineyard work :

**November :** Pruning preparations

**Until the end of February :** Pruning and shredding of vine shoots.

**March :** Final pruning and vineyard repair work

**April - May :** Rigorous shoot thinning and trellising (first pass)

**June :** Trellising (second pass)

**July :** Trellising (third pass)

**August, before veraison :** Leaf thinning, trimming or no trimming of the vines, depending on the prevailing weather conditions.

### Soils :

Soils are worked as little as possible to avoid disturbing microbial life and to maintain a healthy environment.

At the end of winter, we use an inter-vine weeder at a maximum depth of 5 cm to control natural weed growth in the plots.

In June and July, the plots are manually hoed to remove larger thistles.

### Control Method :

The estate has been certified Organic by ECOCERT since 2017.

To take this approach even further, our control method is based on observation, rigorous monitoring of weather conditions and disease pressures, in order to minimize the number of passes.

We strive to reduce the use of copper and sulfur as much as possible.

### Harvest :

Hand harvested with sorting in the vineyard. The grapes are transported in small crates. A second sorting of grapes is done in the winery.

### Winemaking :

Our winemaking techniques are thoughtful and adapted to the characteristics of each vintage, aiming to achieve the best possible wine.

**Maturation :** 18 months in oak barrels on fine lees. No racking after malolactic fermentation. Light filtration before bottling if necessary. Bottled by us at the estate.

### Wine character :

On the nose, persistent aromas of berries and roses; this is a wine offering great definition, long on the palate and with good ageing potential; the tannins are present but very fine.

### Food and wine pairing:

Red meat, prime rib, veal chop with morel mushrooms.



DOMAINE  
CHRISTIAN CLERGET

GRANDS VINS DE BOURGOGNE

DOMAINE Christian CLERGET  
10, Ancienne route nationale - 21640 Vougeot  
Tél. 03 80 62 87 37  
E-mail : [domainechristianclerget@wanadoo.fr](mailto:domainechristianclerget@wanadoo.fr)



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