

# CHAMBOLLE-MUSIGNY

## Vineyard:

Bourgogne - Côte de Nuits  
Village of Chambolle-Musigny.

This cuvée is made from six small parcels of vines: Les Athets, Les Babillères, Les Herbues, Les Nazoires, Les Bussières and Les Condemenes. The soils are chalky and shallow.

Area : 1,7 hectare

Grape variety : pinot noir

Year Planted : 1975 and 1980

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 :

A dream wine... complex, rich in sensations, full of romance and elegance, marked by notes of red fruit. This Chambolle is silky in its youth, luscious, yet offers good ageing potential for those who prefer wines with more evolved aromas.

## Food and wine pairing:

Game birds, Bresse poultry, roast veal, cheeses... It also goes wonderfully well with spicy dishes.



DOMAINE  
CHRISTIAN CLERGET

GRANDS VINS DE BOURGOGNE

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