



Chambolle-Musigny "Les Fouchères"

AOC Chambolle-Musigny, Bourgogne, France



LOCATION

This plot is located to the south of the Chambolle-Musigny appellation and faces northeast. It neighbors the premier cru plot of les Borniques to the east and it is around 50 meters south of the grand cru Musigny appellation.

TERROIR

The vines grow on a soil comprising limestone rock, pebbles, gravel, and scree from the Chambolle-Musigny valley. Its northeast exposure and the influence of the valley combined with its limestone soil bring lovely freshness to this Chambolle. This cooler terroir has benefited very well from the global warming seen in this region over the last few vintages.

VINIFICATION

Harvesting is manual with 50% of whole clusters.
3 weeks of fermentation with very light extraction.
30% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

It is a very refined village wine with floral aromas and a yielding texture. It always has a certain freshness, even in the richest vintages, thanks to its soil and exposure.

