

Chambolle-Musigny "Les Fouchères"

AOC Chambolle-Musigny, "Les Fouchères",



THE VINTAGE

851 bottles and 24 magnums were produced for the 2018 vintage.

LOCATION

It is a climat of the south of the appellation, exposed North East.

TERROIR

It is next to the Premier Cru "les Borniques" to the east and to the south, about fifty meters from the Grand Cru "le Musigny". Situated on reddish brown clays rich in iron oxides on about 30 cm then we find very quickly the limestones of Chambolle Musigny. Its north-east exposure and the influence of the combe mixed with its limestone soil gives a great freshness to this chambolle. The global warming in our vineyards of these last vintages are very well suited to this colder terroir of origin.

WINEMAKING

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

Its North-East exposure and its shallower soil where the roots touch the rock with the limestone at 20-30cm. We feel more freshness in this terroir despite the richness of the vintage. The nose is very floral and the mouth has a great finesse with a long and delicate finish.

