

THIBAUT LIGER-BELAIR
NUITS-SAINT-GEORGES
CÔTE D'OR



Chambolle-Musigny 1er Cru "Les Gruenchers"

AOC Chambolle-Musigny Premier Cru, Les Gruenchers

THE VINTAGE

1647 bottles, 60 magnums and 6 jeroboams have been produced for the vintage 2017.

LOCATION

0,25 ha planted in 1964.

Located in the northern part of Chambolle Musigny, it's the neighbor of the Grand cru Road and just below the Chambolle Musigny 1er cru "Les Fuées" and Bonnes Mares. It's a very small appellation with only 2.8 ha of superficies.

TERROIR

It's a fine terroir with a good quality of clay very supple with a deep soil and a lot of stone come from the Combe of Chambolle that went down because of the erosion.

VINIFICATION

The grapes are harvested by hand and partially destemmed.
3 weeks of fermentation with a very moderate intervention.
The aging is 50% in new barrels.

VARIETALS

Pinot Noir 100%

