Chambolle-Musigny

Arnaud & Sophie Sirugue-Noellat

Red Wine - Pinot noir

Hand-harvested, rigorous sorting in the vineyard, destemming, 30 to 40% whole bunches
Aging: Approx. 14 to 16 months in oak barrels, approx. 30% new wood.
Bottling: Unfiltered, unfined
Area: Approx. 0.3 ha, very well-drained soil and bedrock very close — East-facing
Climats: Les Mombies (Commune of Chambolle-Musigny), with an area of just over 180 ha, the vineyard rests on a soil composed of limestone and pebbles, gravel and scree from the Chambolle valley. Planted on a hillside.
Vineyard management: Guyot pruning / approx. 10,000 vines/ha



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