

Chambolle-Musigny 1er Cru Les Feusselottes 2019

The wines of Chambolle-Musigny, located in the Côte de Nuits, are unique red wines that symbolize finesse and elegance...

TASTING NOTES

The brilliant color is ruby red. The nose is very expressive with aromas of violets but also wild strawberries and some woody notes. Complex, long in the mouth, rich, its structure is on the finesse, with a nice balance and tension. Very good aging potential.



ORIGIN

This appellation is one of the smallest and most parcelled out of the Côte with only 97 ha of Village appellation vines, 50 ha of Premiers Crus and 25 ha of Grands Crus. The terroirs of Chambolle-Musigny are rather homogenous and enjoy eastern exposure. The delicate silkiness of its wines stems directly from the soil type.

'Feusselotte' is a diminutive of the Burgundian word Fousse for Fosse. It bears witness to the presence of ancient quarries. They have been filled in and as a result, the soil is uneven in places.

VITICULTURE

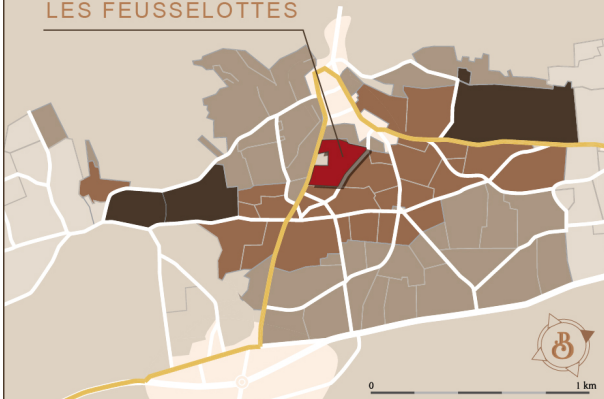
Grape variety: pinot noir
Soils: silty, very thin at the level of the rock.
Orientation: South-East
Surface area under vine: 0.16 ha
Pruning: Guyot system
Yield: 28 hL/ha
Average age of the vines: 40 years old.

VINIFICATION

Harvest date: 17 September 2019.
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 80% whole bunches lasted a total of 16 days including 2 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 2 punchings of the cap. Vinification without sulfur.

CHAMBOLLE-MUSIGNY

LES FEUSSELOTTES



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 15 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in February 2021.

Number of bottles: 596.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 7 years and more.



JEAN-CLAUDE BOISSET