

GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



Chambolle-Musigny

Origin

Estate grown, produced, aged and bottled by Dufouleur Frères

Terroir

AOC Chambolle-Musigny - 100% Pinot-Noir

The village of Chambolle-Musigny, located between Vougeot to the south and Gevrey to the north, is one of the rare villages to have preserved its solitude far from the national road and the tendrils of urbanisation, giving it a singular charm unique to the Côte de Nuits.

The terroirs of Chambolle have given birth to models of elegance and refinement. This wine comes from two parcels in the domain: les Herbues, at the bottom of the slopes, giving fruitiness and body; and les Argilières, neighboring Musigny, which gives an elegant tannic structure.

Wine Making

Fermentation occurs over two to three weeks in temperature-controlled stainless steel vats, which measure the phenologic components extracted when pumping the skins over, and ensure the least possible pressure on the skins.

The aging occurs in oak barrels over 12 to 18 months, with the proportion of new oak varying from 30% to 100% depending upon an analysis, tasting, and evaluation of each vintage.

