

CHAMBOLLE MUSIGNY

LES MOMBIES



VINE AND SOIL

The vines, aged around 40, were planted on 0.25 hectares.

They are located on a clay-limestone soil, from fine alluvial deposits from the hillside.

WINE-MAKING

We harvest manually, in cases of 25kg. The grapes are sorted out, destemmed, not crushed, and put in tanks by gravity.

Vinification is made in small wooden vats (25 hectoliters). Vattage lasts 18 to 25 days, we punch the cap moderately.

MATURING AND BOTTLING

We age our wines on lees in a cold cellar (16 to 18 months). We use 30 to 50% new barrels.

We rack one month before bottling. We don't filter, we don't fine.

