

Chambolle-Musigny 1er cru

Les Fuées

2020

441 bottles



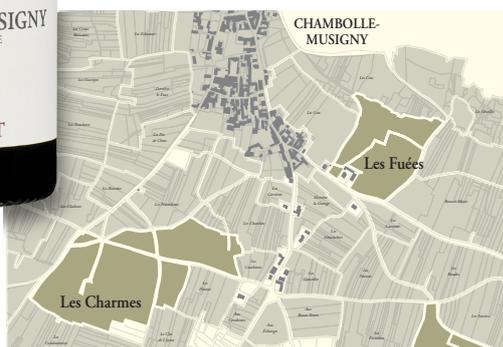
Chambolle-Musigny 1er cru «Les Fuées» lies opposite the renowned «Bonnes Mares» Grand Cru.

The soil is of rare elegance, planted in 1945 on a clay-limestone base with rocky and silty layers. This unique combination boasts a vitality that, combined with scattered rock debris, yields profound aromatic nuances.

The wine marries dense texturæ with refined tannins, bringing a beautiful balance to the cuvée.

Tasting notes

A very floral bouquet, dominated by notes of violet, offers a fresh and slightly velvety sensation. Subtle tannins. The purity of its fruit and the intensity of its finish are stunning.



This exceptional vintage, produced in very limited quantities due to the intense summer heat, harks back to the glorious past of great Burgundies. After a wet and mild winter, the summer of 2020 was characterized by dry and hot conditions. During this period, the vines suffered from a lack of water from flowering

onwards, leading to reduced yields. The harvest was notably early, beginning at the end of August, with an average production of 15 hl/hectare. This early and sunny vintage offers beautifully crafted wines, marked by remarkable freshness and tension, with a rare elegance of silky, refined tannins.

This grand vintage deserves the care of extended cellaring to fully reveal its potential. However, its vibrant character and excellent balance also allow for enjoyment in its youth, showcasing notes of crisp fruit complemented by a delicate floral nuance.

Age of the vines	Area	Grape variety	Alcool
1945	0,13 ha	100 % pinot noir	13°

CHAMBOLLE- MUSIGNY

