

Chambolle-Musigny 1er cru

Les Fuées

2023

602 bottles

90 magnums



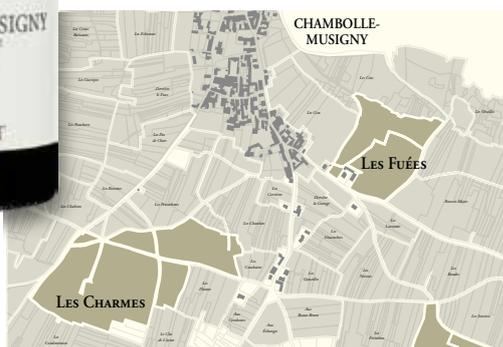
Chambolle-Musigny 1er cru «Les Fuées» lies opposite the renowned «Bonnes Mares» Grand Cru.

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 texture with refined tannins, bringing a beautiful balance to the cuvée.

Tasting notes

A rich and expressive bouquet reveals opulent, delightful flavours. The long and elegant finish is marked by a concentrated core of red and black fruits. A wine of exceptional refinement.



2023 will remain an exceptional year, marked by an endless summer and record-breaking temperatures – the hottest ever recorded. Despite these extreme conditions, the vintage stands out for its balance, finesse, and elegance. After a very dry winter, the milder spring allowed for steady growth and uniform

budburst. May and June, alternating between storms and sunshine, encouraged a swift and even flowering. Heavy rains at the end of June met the vines' water needs without causing damage. Veraison, slowed by August drought, resumed with late-August rains and accelerated with early September warmth.

Harvest began on September 11 under ideal conditions, with perfectly ripe grapes picked over ten days. Well-managed yields ensured outstanding quality. A rainy autumn helped recharge groundwater reserves. Despite climate challenges, 2023 offers wines of perfect balance, exceptional finesse, and rare elegance.

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

CHAMBOLLE- MUSIGNY



LES FUÉES

LES CHARMES



Les Vérouilles

Les Cras

Bonnes-Mares

Les Sentiers

Les Baudes

Les Lavrottes

Les Noirots

Les Fremières

Les Cras

Dernière la Grange

Les Gruenchers

Les Groselles

Aux Beaux Bruns

Les Carrières

Les Chatelots

Les Combottes

Aux Échanges

Aux Combottes

Les Plantes

Le Clos de L'orme

Les Echesaux

Dernière le Four

Les Pâs de Chats

Les Feusselottes

Les Barottes

Les Chablots

Les Borniques

Les Condemennes

Les Creux Boissants

Les Guerripes

Les Foucheres

Les Aygillieres