

Chambolle-Musigny 1er Cru, Les Lavrottes

Philippe PACALET



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Chambolle-Musigny 1er Cru, *Les Lavrottes*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Philippe Pacalet

VINEYARD: Planted in the 1960s over clay-limestone soil, on alluvium composed mainly of limestone and a little clay. Southeast-facing. Density of 10,000 vines/ha.

VITICULTURE: Organic methods (not certified). Yield 35 hL/ha.

WINEMAKING: Grapes are pressed whole cluster. Fermented over indigenous yeasts. Punch-downs twice a day for 2.5 weeks. Then complete malolactic conversion in *pièce* (228L barrel).

AGING: Aged on lees for 16 months. Reductive style, without racking but some stirrings.

BOTTLING: No SO2 added.

