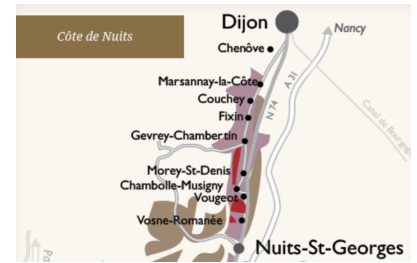




DOMAINE OLIVIER GUYOT

CHAMBOLLE MUSIGNY VIEILLES VIGNES 2022



The Guyots are one of the oldest family in Marsannay-la-Côte, the estate being handed from father to son since the 16th century. Since 1990, Olivier, and his sons, oversees the 35 acres estate made of tiny plots all over the Côte-de-Nuits, including the illustrious Clos Vougeot. In his quest of the best quality of grape he follows biodynamic cultivation methods, plough the soils with horses and harvest exclusively by hands. In the cellar he practices hands off winemaking and the wines are bottled without filtration to preserve the sense of the place.

The wines of Chambolle-Musigny, named after the eponymous village, are some of the most consistent of all the Côte d'Or. Its vineyard run alongside the "Route des Grands Crus", neighboring the appellations Morey-Saint-Denis and Vougeot. The low content of clay in the soil gives to the wines of Chambolle its typical more "feminine" style. The 150h of the appellation is dedicated to the production of Pinot Noir and include 24 Premiers Crus, with "Les Charmes" one of the most recognized 1er Cru of Burgundy, and 2 Grand Crus, including the illustrious "Les Bonnes Mares".

SOIL TYPE

1 hectare plot below the 1er Cru "Les Baudes"
Shallow Clay topsoil allows direct access to the limestone bedrock. Numerous cracks in the limestone allows the roots to search for their best nutrient in the Jurassic subsoil. Good drainage thanks to the rocky surface.

VARIETAL

100% Pinot Noir.

CULTURE

Organic practices. No herbicides used in the vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Traditional working of the soil with animal traction. Systematic de-budding. Hand-picked only.

VINIFICATION

Fermentation in concrete tanks for about 3/4 weeks.
14 to 18 months ageing in new 400l "Troncet forest" oak barrels.
No filtration before bottling.

TASTING NOTES

Delightful bouquet of redcurrant and raspberry. Palate is medium-bodied and displays pure red berry fruit and integrated oak. Well balanced palate with a refined acidity. Nice supple and rosemary-like finish underlined by mineral driven persistent of crushed stone.

Other wines from the same estate:

Marsannay Red "Les Favières" 2022
Gevrey-Chambertin 1^{er} Cru "Les Champeaux" 2022
Morey-Saint-Denis 1^{er} Cru "Les Sorbets" 2022
Clos de la Roche Grand Cru 2022

