Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Chambolle-Musigny 1er cru Les Fuées

This *Premier Cru* is located to the left of the *Grand Cru* Bonnes-Mares; our plot (0,30 ha) is at the top of the hill.
Chambolle-Musigny *Premier Cru Les Fuées* has all the depth of its famous neighbour, but a finer texture. On the palate, you will find firm tannins that bring long-lasting, vibrant viscosity, accompanying the very complex aromatic expression: cherry, raspberry, peony, violet, rose, black pepper, cardamom, and marine notes. The lengthy persistence of the finish ends on a delicate note.
This wine has great ageing potential, from 10 to 20 years, but you can drink it in the first 5 years by decanting it one hour before serving.

site en construction

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes.
Careful soil management has always been a priority.
The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants).
Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering.
This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.
Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.
Wines are aged for 18 months in barrels . The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.

Food and wine pairing

It pairs well with baked monkfish served with yellow courgettes and cumin, roast pigeon and truffled potatoes, stuffed aubergines, or Brillat Savarin cheese.

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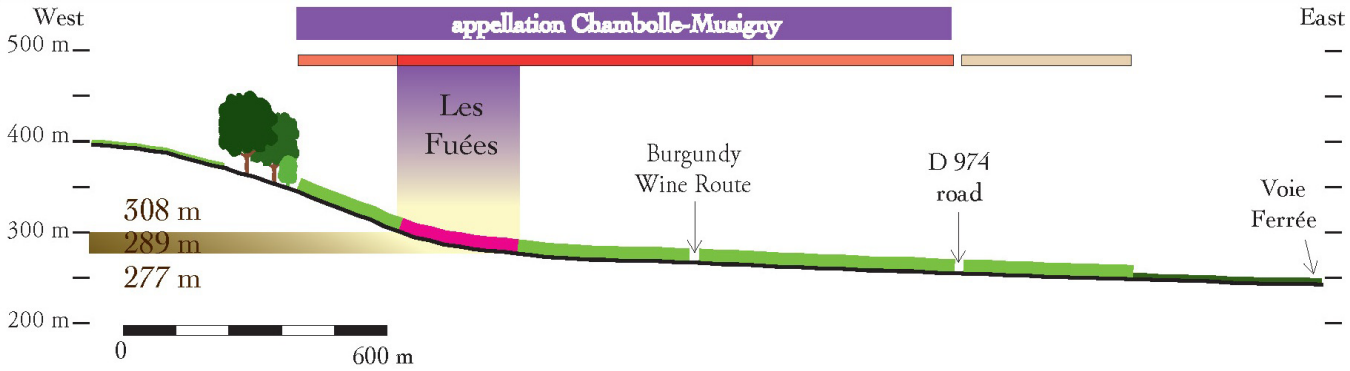
The Landscape



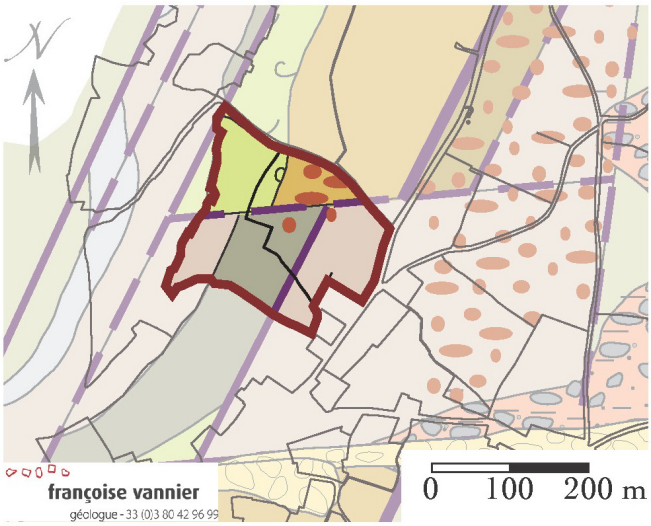
Located in the upper part of the hillside vineyard, to the west of both the Burgundy Wine Route and the village of Chambolle-Musigny, the climat ranges in altitude from 909 to 1010 feet (277 to 308 metres, with an average of 948 feet (289 metres). The slope is steep with an average value of 14 %. Exposure is east south-east.

Subsoil and Soil

The subsoil of Les Fuées is very diversified due to the occurence of several faults.

The western part, the highest, is made up of Ostrea acuminata marls at the north and of Prémeaux Limestone at the south.

The middle part lies over the Crinoidal Limestone to the north and the shaly limestone to the south.

Eastward, the lowermost part is located over the Premeaux Limestone.

The soils are stone rich, with numerous cherts (red patches on the map) at the north.