



Grands Vins de Bourgogne

## DOMAINE RENÉ BOUVIER

# Chambolle-Musigny 1er cru Les Sentiers

This *Premier Cru* probably owes its name to a very old, narrow road. At the foot of the *Grand Cru* Bonnes-Mares, *Les Sentiers* inherits elegant strength, associated with a satiny texture that needs time to reveal itself. A *Premier Cru* that ages harmoniously, with strong tannins evolving with grace, and pert vivacity. A marriage of strength and delicacy. Purple in colour, like its famous neighbour, its aromas combine black fruits with evocations of peony, with an exquisite touch of white pepper. The grapes used to produce this wine come from 45-year-old vines, which grow on a small plot (0.25 hectare ; 0.62 acre)

### 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 (15% new barrels). The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



site en construction

### Food and wine pairing

*It pairs well with pheasant or hare terrine, truffled sausage, chicken, veal with morel mushrooms, veal chops, or guinea fowl with apples.*

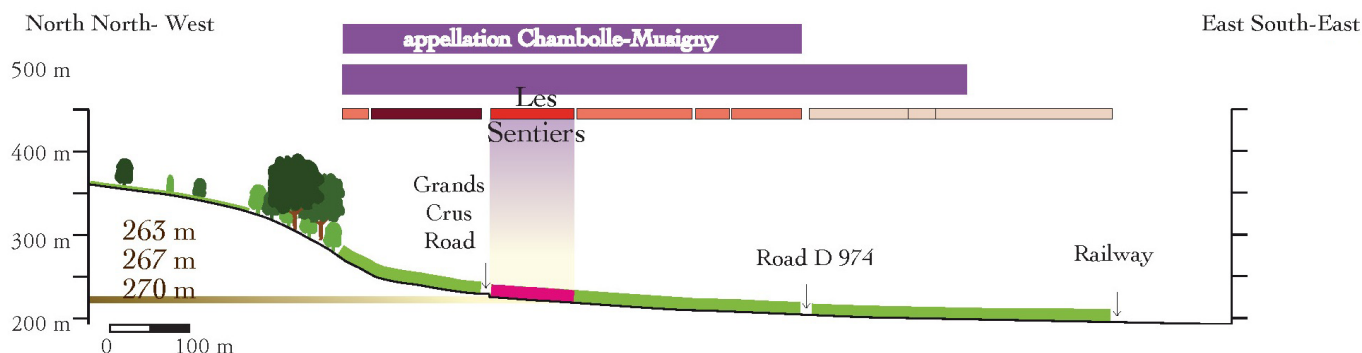


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## The Landscape



Located just below the Bonnes Mares, and at the limit with Morey-Saint-Denis, east of the Grands Crus road, the climat extends from 863 to 886 feet (263 to 270 metres) in elevation, with a mean altitude of 876 feet (267 meters). The slope is moderate, with an average value of 4.5% for the locality. The climate is exposed to the East.

## Subsoil and Soil

The subsoil of Les Sentiers is complex but exclusively made up of limestone.

The western part consists of **Ladoix Limestone**.

The middle part rests on the **Prémeaux Limestone**

The lower part rests on the **Comblanchien Limestone**.

A very small area south of the locality rests on the **salmon-colored conglomerates**, deposited during the creation of the relief of the Coast.

The western two-thirds are covered by a veneer of clay clays that formed during the Quaternary following the alteration of limestone on the hillside.

The silty-clay soils, 60 to 80 cm thick, are rich in angular stones and old cherts.

