

Ghislaine Barthod offer



A brilliant 6.73ha estate which makes almost exclusively Chambolle wines (there is a Bourgogne from just the other side of the main road). All the wines show the textbook perfume and elegance and can be an interesting study in the flavours of Chambolle. These wines are simply stunning and come highly recommended.

2006 Chambolle-Musigny: (from 11 different parcels scattered all around Chambolle). A classic Chambolle high-toned, pure and red and blue pinot fruit nose that also displays hints of violet that can also be found on the rich, delicious and textured flavors that culminate in a racy, firm and beautifully balanced finish. A very solid *villages*. (87-89)/2011+

2006 Chambolle-Musigny "Les Chatelots": (from vines averaging 25 years of age). Here the nose is slightly more elegant and certainly finer with an equally high-toned red berry and cherry fruit-infused nose that complements the supple and round yet detailed, indeed almost delicate flavors that coat the mouth on the lacy and pure finish. This is not overly complex or concentrated but the mouth feel is striking. (88-91)/2012+

2006 Chambolle-Musigny "Aux Combottes": Compared to the aromatic exuberance of the prior wines, this seems to be a bit on the grumpy side, only grudgingly giving up more serious and less elegant red fruit and light earth notes where the latter continues onto the more primary and more mineral-based flavors, all wrapped in a moderately austere finish. There is not so much a noticeable difference in quality between this and the Chatelots as there is a difference in personality. (88-91)/2013+

2006 Chambolle-Musigny "Les Beaux Bruns": (50+ year old vines). A more deeply pitched and moderately less elegant and airy nose is still quite attractive with darker blue fruit aromas that include plum and floral elements, in particular violets. The earth-infused and solidly powerful flavors are rich, sweet and offer fine volume and concentration on the admirably long finish. A Chambolle with muscle. (89-91)/2014+

2006 Chambolle-Musigny "Les Fuées": (from 70 year old vines). This is a slight but noticeable step up in ripeness with liqueur-like aromas of red berry fruit and cassis that slide into rich, full and brimming with plenty of the Fuées minerality, all wrapped in a wonderfully precise, vibrant and linear finish. I really like the freshness and sense of energy here. (90-93)/2014+

2006 Chambolle-Musigny "Les Véroilles": (from a .37 ha parcel that is a *monopole* at the 1er level – this parcel was upgraded to *premier cru* status in 1987). For what is normally quite cool in terms of its underlying personality, this is quite ripe while sacrificing none of its freshness or elegance. The rich flavors are beautifully detailed and like the Fuées and Les Cras, this is built on a firm base of minerality and slightly better complexity than is evidenced by the Charmes on the powerful, focused and impressively long finish. (91-93)/2014+

2006 Chambolle-Musigny "Les Cras": The most elegant wine in the range with its superbly expressive and perfumed nose of airy red berry fruit that serves as the perfect introduction to the strikingly detailed, understated and pure flavors that seemed chiseled directly from liquid limestone on the linear finish. This is like rolling rocks around in your mouth with Zen like harmony as a kicker. An exceptionally impressive wine for the vintage. (91-94)/2014+

Ghislaine Barthod		Retail	Available	Qty
2006	Bourgogne Rouge	\$65	4	_____
2006	CHAMBOLLE-MUSIGNY	\$135	6	_____
2006	CHAMBOLLE-MUSIGNY Chatelots 1er	\$210	6	_____
2005	CHAMBOLLE-MUSIGNY Aux Combottes 1er	\$200	2	_____
2006	CHAMBOLLE-MUSIGNY Aux Combottes 1er	\$210	4	_____
2005	CHAMBOLLE-MUSIGNY Aux Beaux Bruns 1er	\$200	1	_____
2006	CHAMBOLLE-MUSIGNY Aux Beaux Bruns 1er	\$210	9	_____
2004	CHAMBOLLE-MUSIGNY Le Fuees 1er	\$165	4	_____
2006	CHAMBOLLE-MUSIGNY Les Fuees 1er	\$230	10	_____
2006	CHAMBOLLE-MUSIGNY Verailles 1er	\$220	3	_____
2004	CHAMBOLLE-MUSIGNY Les Cras 1er	\$160	2	_____
2006	CHAMBOLLE-MUSIGNY Les Cras 1er	\$220	3	_____
			TOTAL

Name _____

Contact Tel _____

Contact Email _____

Payment Method

Mastercard Visa Diners AMEX

Number _____

Expiry Date _____

Signature _____