



Domaine Bidault Chambolle-Musigny "Les Herbues" 2016



REGION	Chambolle-Musigny A.O.C.
GRAPES	100% Pinot Noir
VITICULTURE	Sustainable agriculture with some biodynamic principles in use.
VINICULTURE	Cool fermentation with natural yeast. Aged in up to 50% new oak for 12-18 months.
ALCOHOL	12.5%

Sébastien Bidault was born in 1975, in Puligny-Montrachet. Anne Gibourg was born in 1976, in Morey-Saint-Denis. They meet in 1996. The first vintage from their domaine was 2000, with just 300 bottles of Gevrey-Chambertin to start. In 2005, they had the opportunity to buy vineyards in Chambolle-Musigny, Gevrey-Chambertin and Morey-Saint-Denis.

Today, they own just under 2 hectares of vineyard and produce around 3000 bottles of Gevrey-Chambertin, 1500 bottles of Chambolle-Musigny and 600 bottles Morey-Saint-Denis per year. In 2011, they made their first Grand Cru Clos de la Roche. The grapes come from vineyards inherited from Anne's father, Robert Gibourg (where Sébastien is also the winemaker).

The Chambolle-Musigny fruit is grown in the lieu-dit "Les Herbues" located in the northern end of the appellation right at the border of Morey-St-Denis. The vines here were planted in 1921, and the total annual production is only about 110 cases.

All grapes are hand-harvested and after a cool pre-fermentation (the must is cooled by dry ice), they ferment the must for up to three weeks, depending on the vintage. They transfer the must into barrels (of which 30-50% are new) for the malolactic fermentation and aging is 12-18 months. It is filtered only slightly, and only in the volumes where one assesses that it is necessary. Therefore, there may be a small amount of natural sediment in the wine.

Sébastien has introduced biodynamics into his cultivation of the vineyards, with the idea that 'if the earth could become cleansed of chemical sprays, the wine will be better'. The increasing quality in the wines of this domaine is clearly a result of that very premise.
