

Ghislaine Barthod



The Domaine Barthod-Noellat was founded in the late 1920s and obviously is a fusion of the work of two families: Noellat & Barthod. Gaston Barthod, whose family originated in the Jura, married into the Noellat family and took over the direction of the domaine after his military service concluded in the 1950s. Ghislaine, Gaston's daughter, began an intense apprenticeship with her father in the 1980s, and, under her leadership, the reputation of this estate has deservedly grown internationally. Ghislaine Barthod's holdings cover 5.86 hectares Chambolle and neighboring Gilly-lès-Cîteaux, with some of the villages' top sites. These wines are particularly age worthy and offer the rare privilege of deeply exploring the terroir of this singular village.

Viticulture:

- **Farming:** Practicing organic since 2002
- **Treatments:** Only copper sulfate
- **Ploughing:** Annual ploughing of the vineyards to maintain soil health
- **Soils:** Limestone-clay
- **Vines:** Average 30 years old and are all planted in Guyot.
- **Yields:** Severe pruning, and debudding control yields, with an occasional green harvest if necessary.
- **Harvest:** Entirely manual, with sorting in the vineyard and loading into small crates
- **Purchasing:** Entirely Estate Fruit



Vinification:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Extraction:** Pumpovers and some punchdowns, depending on the nature of the vintage
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

Aging:

- **Élevage:** After fermentation wines are racked into small barrels (20-25% new), where they age for c. 20 months.
- **Lees:** Wines are racked after malolactic and prior to assemblage, and thus spend 18-20 months on their lees.
- **Fining and Filtration:** No fining; no filtration unless totally necessary
- **Sulfur:** Applied at harvest, after malolactic, and before bottling.