

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES CHATELOTS

2016



TERROIR

This climat is located at the heart of the appellation, facing the valley that shapes the slope. This plot is set on a slight slope and grows on a soil made mostly of hard limestone. The soil is meager but full of minerals. This makes it the most typical Chambolle-Musigny in the cellars of Anne and Hervé Sigaut. The winemakers keep a constant eye on this vineyard from their patio.

Area 0.5 hectare

Average age of vines 45 years old on average

TASTING

Aromas of raspberries and violet. A harmonious woody quality for added complexity. Charming and fleshy for instant pleasure on the palate. This cuvée is for sure worth keeping and maturing. Welcome to Chambolle-Musigny! To pair with hind fillet.

VINTAGE

The year 2016 will go down in history in Burgundy, as the vines suffered from very rough spring weather. Thankfully, the warm and sunny summer that followed helped them recover. At the end of April, spring frost damaged a lot of vineyards. Chambolle-Musigny was sadly one of the most damaged wine regions. The following spring months were gloomy and very humid. Luckily, July came with bright sunshine. Because of the successive low yields due to the bad weather, the grapes were very concentrated. Yet, they still managed to reach unexpected ripeness. Akin to 2015 even. The harvest started on September 25th, under a bright sun. Harvesting on a later date than usual helped preserving the freshness of the fruits, while obtaining some cuvées as charming and generous as vintage wines with remarkable maturity.