The 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.

**TERROIR**

- **Area**: 0.5 hectare
- **Average age of vines**: 45 years old on average

**VINTAGE**

A refined vintage born in serenity. "It feels good, especially after the 2018 harvest that required constant attention", recalls Anne Sigaut. The extraordinarily healthy grapes matured effortlessly in the nonstop sun brought by an early summer heatwave. It barely rained in August and not a single drop of rain fell in September. The only concern that year was preventing the berries from drying out because of the multiple heatwaves before harvesting. "We decided to go in the vineyards three weeks before the harvest to cut off the grapes that had been fried by the sun. I am very grateful for my female staff!" adds Anne Sigaut. The harvest began on September 12th, earlier than usual, yet slightly later than in 2018. These additional days made the fruits more balanced, with no excess sugar (around 13.5° potential). Always aiming to protect the fruits’ freshness, the Domaine chose to only harvest in the morning, even if it meant asking the grape pickers to be ready to start work at 7am. Their efforts were not in vain: yields were satisfying, except in the plots in the village of Chambolle and Les Fuées 1er cru which suffered from dry weather conditions. Most importantly, the vines offer great harmony, with silky tannins and beautiful aromatic elegance. The 2019 vintage superbly highlights the floral notes characteristic of Chambolle-Musigny wines.

**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.