

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES FUÉES

2016



TERROIR

This vineyard is made of three different plots of land, two of them adjacent to the grand cru Bonnes-Mares. This land is the perfect illustration of the quality of this premier cru. Located in the northern part of the appellation, at the top, it receives good exposure. The grapes' maturity is easily reached.

Area 0.5 hectare

Average age of vines 35 years old on average

TASTING

The wines gain in complexity with each passing year. This premier cru is aged in delicate barrels, bringing grilled and spicy character to its youth, pairing nicely with its fruity aromas. It does not disappoint in the mouth: a superb tannic base, supported by remarkable freshness, for outstanding and mouthwatering length. Worth keeping for 5 to 6 years, it would pair well with a game bird such as pigeon, quail or woodcock.

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.