

## CHAMBOLLE-MUSIGNY

1<sup>ER</sup> CRU LES FUÉES

2018



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### 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

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### 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.

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### VINTAGE

Because of its unusual levels of maturity for Burgundy, the 2018 vintage will undoubtedly be an exceptional one. The wines stand out by their exquisite concentration, softness and beautiful aromatic intensity. Yet, spring that year was a delicate time in the vineyards. Humidity settled in for several long weeks. Finally, around mid-June, the weather turned for the best and brought warmth, sunshine and dry air for a few months. The first sounds of pruning shears at work were heard on August 31st. The grapes harvested were full of sugar and perfectly healthy. Staying attentive was very important to keep the grapes from shriveling. This is essential to preserve the freshness and the aromatic precision that lovers of great pinots noirs from Burgundy are so fond of. During vinification, fermenting was at times hectic and asked for constant vigilance. By the end of vatting, yeast had become slow. This year will be remembered for its singularity and for welcoming Marine Sigaut, Anne and Hervé's daughter, as Head of Export and Communications.