

## CHAMBOLLE-MUSIGNY

1<sup>ER</sup> CRU LES FUÉES

2019



### 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

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.