

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES GROSEILLES

2016



TERROIR

The vines are planted on a soil composed of cemented pebbles and salmon colored clayey limestone. This premier cru is located on the lower part of the hillside, on a soft slope, near the Chatelot, another premier cru of the winery.

Area 30 acres

Average age of vines 25 years old on average

TASTING

This terroir was aptly named. Indeed, the wine it yields often reveal a sour and digestible profile, similar to one of a little berry on a hot summer day. On the first inhales, the nose remains understated. Some fruity notes as well as toasted-brioche reveal themselves. On the palate, well rounded tannins meet with fullness and freshness qualities. A delicate wine that Chambolle-Musigny lovers will enjoy. To pair with Marengo veal.

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.