

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES GROSEILLES

2018



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

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.