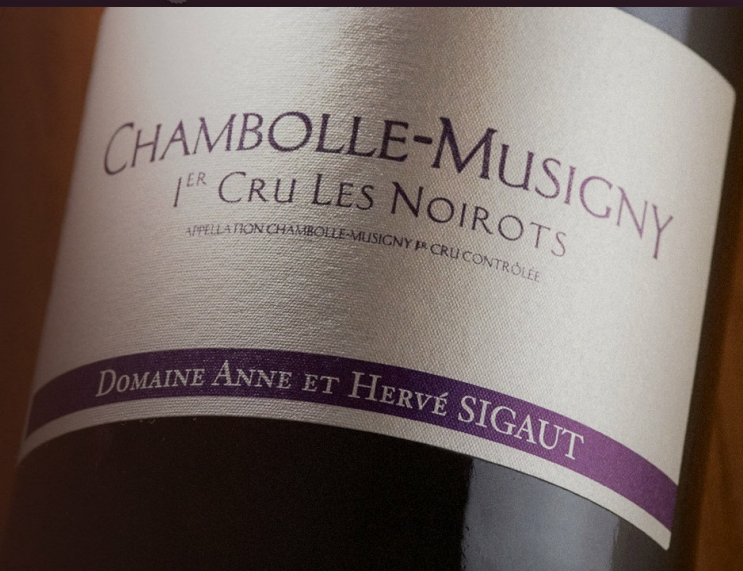


CHAMBOLLE-MUSIGNY

1^{ER} CRU LES NOIROTS

2016



TERROIR

One of the most outstanding premiers crus from Chambolle-Musigny. The relatively soft slope is blessed with south exposure and is set on homogeneous compact limestone called "Premeaux", composed of chert (silica nodules).

Area 0.5 hectare

Average age of vines 40 years old on average

TASTING

This cuvée became part of the winery in 2004, when Hervé and Anne Sigaut took over half a hectare of vines. This northern part of the appellation enjoys a ton of sunshine and delivers a rich and opulent wine. The nose requires patience to truly appreciate it at its fullest extent. On the palate, this fleshy wine displays density paired with length and consistency. This makes for a harmonious ensemble. To pair with a fatted chicken and morels.

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.