

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES NOIROTS

2018



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

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.