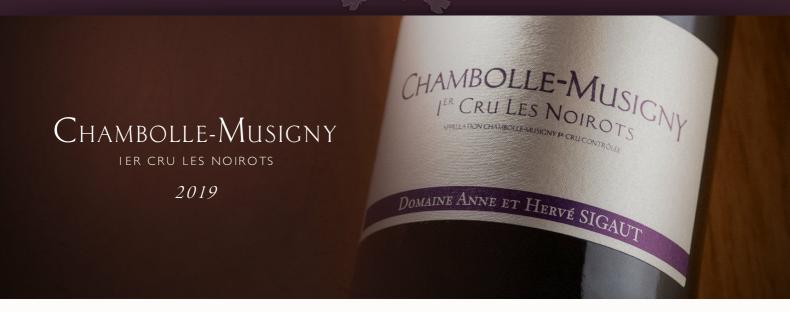
Domaine SIGAUT



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

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.