

## CHAMBOLLE-MUSIGNY

1<sup>ER</sup> CRU LES SENTIERS

2016



---

### TERROIR

In the northern part of the appellation, below the grand cru Bonnes-Mares, the soil is composed of a lot of clay. In this terroir, you can find plenty of limestone from various geological eras. This explains the diversity of the soil and subsoil. The Côte de Nuits in miniature...

*Area 67 acres*

*Average age of vines 70 years old on average*

---

### TASTING

1947 is a key date in the world of wine. This does not refer to a vintage but to the year the vines were planted. The oldest plot of the winery is also the cuvée of its spearhead. It is the most consistent one of the cellar. To put it simply, the wine is always good. Its color is vibrant, just like its nose: complex notes of black cherry, blackcurrant with a hint of pepper. Ample on the palate, with strong retro-olfaction. A strong Chambolle. To pair with capon.

---

### 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.