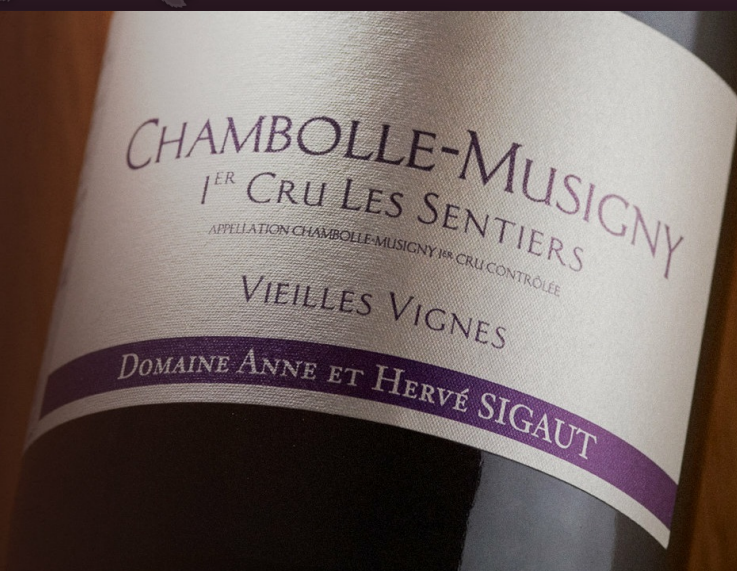


CHAMBOLLE-MUSIGNY

1^{ER} CRU LES SENTIERS

2018



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

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.