

CHAMBOLLE-MUSIGNY

1^{ER} CRU LES SENTIERS

2019



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

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.