

CHAMBOLLE-MUSIGNY

DERRIÈRE LE FOUR

2016



TERROIR

This climat is located on the hillside of the valley outlet, at the heart of the vineyard. The land here is composed of alluvial soil; sand, clay, silt, etc. deposited by the valley. Anne and Hervé Sigaut did not miss how dense and rich this makes the soil. This vine takes a bit longer to grow.

Area 0.5 hectare

Average age of vines 45 years old on average

TASTING

Its rich color and dark fruits (black berries and blackcurrants) aromas are the unmistakable proof of its deep character. The tannins are dense, firm and a light touch of acidity rounds up the palate. The wine is aged 20% in new barrels. A strong Chambolle to be paired with red meat.

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.