

CHAMBOLLE-MUSIGNY

LES BUSSIÈRES

2016



TERROIR

The climat Les Bussières is located on the northern end of the appellation (beneath the premier cru Sentiers). Incidentally, it shares its name with a neighboring Morey-Saint-Denis premier cru. The land is made of hard soil dating back to the Oligocene.

Area 37 acres

Average age of vines 60 years old on average

TASTING

Anne Sigaut takes special care of these ancient vines. Especially because this terroir's potential is closer to one of a premier cru than of a village appellation. Its density requires 30% aging in new barrels. This cuvée features outstanding complexity when it comes to the nose: pepper notes make way for floral aromas reminiscent of blooming roses. On the palate, its lengthy body offers simultaneously fine and dense tannins. Notice a hint of peppermint, which rounds up the palate nicely for a perfect balance. To pair with saddles of rabbit and prunes for example.

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.