

CHAMBOLLE-MUSIGNY

LES BUSSIÈRES

2018



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

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.