

## CHAMBOLLE-MUSIGNY

LES BUSSIÈRES

2019



---

### 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

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.