

## CHAMBOLLE-MUSIGNY

VILLAGE

2016



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### TERROIR

The vines are spread over four different climats. Les Babillères, in the south and at the base of the village (on the Vougeot side) constitute the main part. The other climats are: Les Chardannes, Aux Croix and Aux Combottes.

*Area* Around 1 hectare

*Average age of vines* 35 years old on average

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### TASTING

Aromatic wine, easy to approach. Delicate notes of berries immediately emerge once the wine is poured into a glass. A light touch of dry fruits brings further complexity. The entry is tonic while the tannins are well defined until the spicy finale. The wine is aged in barrels (15% new) to preserve its pleasant character. It is a superb introduction to the world of Chambolle-Musigny wines. To pair with white meat.

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### 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.