

CHAMBOLLE-MUSIGNY

VILLAGE

2018



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

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.

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.