Domaine SIGAUT



TERROIR

This premier cru is located on a terroir with thick soil, on a gentle slope. It is spread at the north of the appellation, under the protection of the famous Clos de la Roche.

Area 62 acres

Average age of vines 65 and 25 years old on average

TASTING

Vivid, it reveals on the first approach nice touches of small berries, especially raspberries. Its texture is fine, delicate, of medium length. Undergrowth aging requires subtle dosage (25% new barrels). We could easily think of this wine as a Chambolle-Musigny and not a Morey-Saint-Denis. But it is important to go beyond some preconceptions... To pair with roasted pigeon.

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.