

## Domaine Hervé Sigaut 2019

**Do you love to drink Chambolle? Yes!**

**Do you know this domaine? No...**

**Is it well known? Not in the UK, but very popular in France...**

**Is it expensive? Not really....**

**Should you be buying some? Definitely!**

If you love 'true' Chambolle Musigny, as we do, these are not to be missed – pure Pinot fruit not masked by oak (a maximum of 30% new oak, depending on the cuvée) – natural beauty does not require any make up!

Because they don't own any Grand Cru vineyards, Sigaut have largely remained 'under-the-radar' in a village that certainly doesn't lack for anointed stars, making these wines very affordable for the appellation.

They have a nice line-up of different vineyards, all showing a different expression. Compare and contrast! We especially love Les Gruenchers and Les Sentiers, but Les Fuées is also excellent!

The village and appellation of Chambolle Musigny is one that delights Burgundy lovers like no other. In tasting the wines of Anne and Hervé Sigaut, they are about as classic and archetypal Chambolles as you can find. They scream of Chambolle terroir, with fine, elegant and floral aromas and flavours, ethereal, energetic textures, and wonderful chalky/mineral tannins.

Domaine Hervé Sigaut is a relatively small property (a bit less than 7 hectares), tucked away at the edge of the pretty village of Chambolle-Musigny. Most of the vineyards are planted with very old vines, over 50-60+ years old – many of them ploughed by horse. Hervé follows the lunar calendar for most activities in the vineyard and cellar, and works with minimal intervention.

### **A refined vintage born in serenity.**

"It feels good, especially after the 2018 harvest that required constant attention", recalls Anne Sigaut. "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. 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.

### **2019 Chambolle Musigny Les Bussières**

**£265 c/s In Bond** –10 cases available (6 bts per case)

***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 neighbouring Morey-Saint-Denis premier cru. The land is made of hard soil dating back to the Oligocene. 60 year old vines.***

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.

### **2019 Morey-St-Denis 1er Cru Les Millandes**

**£310 c/s In Bond** – 6 cases available (6 bts per case)

*Located close to the village of Morey-Saint-Denis, this premier cru is considered the most qualitative of the town. It shares a direct line of descent with its neighbour, Clos Saint Denis. 40 year old vines.*

Here, the vine stocks yield small, very concentrated grapes. A winemaker's dream. This cuvée is the perfect illustration of the importance of the plant when it comes to wine quality. Dark fruits coulis aromas. Density and harmony both round out the palate. A great pinot noir from Burgundy; complete and deep. A light balsamic aftertaste. Its aging potential, well over a decade, cannot be missed.

### **2019 Chambolle-Musigny 1er Cru Les Fuées**

**£325 c/s In Bond** – 6 cases available (6 bts per case)

*This vineyard is made of three different plots of land, two of them adjacent to the grand cru Bonnes-Mares. This land is the perfect illustration of the quality of this premier cru. Located in the northern part of the appellation, at the top, it receives good exposure. The grapes' maturity is easily reached. 35 year old vines.*

The wines gain in complexity with each passing year. This premier cru is aged in delicate barrels, bringing grilled and spicy character to its youth, pairing nicely with its fruity aromas. It does not disappoint in the mouth: a superb tannic base, supported by remarkable freshness, for outstanding and mouthwatering length. Worth keeping for 5 to 6 years, it would pair well with a game bird such as pigeon, quail or woodcock.

### **2019 Chambolle-Musigny 1er Cru Les Groseilles**

**£325 c/s In Bond** – 6 cases available (6 bts per case)

*The vines are planted on a soil composed of cemented pebbles and salmon coloured clayey limestone. This premier cru is located on the lower part of the hillside, on a soft slope, near the Chatelot, another premier cru of the winery. 25 year old vines.*

This terroir was aptly named. Indeed, the wine it yields often reveal a sour and digestible profile, similar to one of a little berry on a hot summer day. On the first inhales, the nose remains understated. Some fruity notes as well as toasted-brioche reveal themselves. On the palate, well rounded tannins meet with fullness and freshness qualities. A delicate wine that Chambolle-Musigny lovers will enjoy.

### **2019 Chambolle-Musigny 1er Cru Les Chatelots**

**£325 c/s In Bond** – 6 cases available (6 bts per case)

*This climat is located at the heart of the appellation, facing the valley that shapes the slope. This plot is set on a slight slope and grows on a soil made mostly of hard limestone. The soil is meagre but full of minerals. This makes it the most typical Chambolle-Musigny in the cellars of Anne and Hervé Sigaut. The winemakers keep a constant eye on this vineyard from their patio. 45 year old vines.*

Aromas of raspberries and violet. A harmonious woody quality for added complexity. Charming and fleshy for instant pleasure on the palate. This cuvée is for sure worth keeping and maturing. Welcome to Chambolle-Musigny!

### **2019 Chambolle-Musigny 1er Cru Les Gruenchers**

**£345 c/s In Bond** – 6 cases available (6 bts per case)

*Chambolle-Musigny Les Gruenchers is surrounded by 4 vineyards: Les Lavrottes to the north, Les Noirots to the north east, Les Groseilles to the east and Les Chatelots to the south. Gruencher is a Burgundian dialect word derived from the 12th century Grève which comes from Latin Grava "small stone, gravel, little stones, fine scree, sandy soil". In Burgundy, the grèves are scree-covered lands formed with sand, gravel and crumbly stones.*

Wafting from the glass with aromas of raspberries, sweet berry fruit, petals, spices and raw cocoa, the 2019 Chambolle-Musigny 1er Cru Les Gruenchers is medium-bodied, sapid and succulent, with a pretty core of fruit and chalky tannins that assert themselves with a touch of youthful asperity on the finish.

**2019 Chambolle-Musigny 1er Cru Les Sentiers Vieilles Vignes**

**£370 c/s In Bond** – 4 cases available (6 bts per case)

*In the northern part of the appellation, below the grand cru Bonnes-Mares, the soil is composed of a lot of clay. In this terroir, you can find plenty of limestone from various geological eras. This explains the diversity of the soil and subsoil. The Côte de Nuits in miniature...70 year old vines.*

1947 is a key date in the world of wine. This does not refer to a vintage but to the year the vines were planted. The oldest plot of the winery is also the cuvée of its spearhead. It is the most consistent one of the cellar. To put it simply, the wine is always good. Its colour is vibrant, just like its nose: complex notes of black cherry, blackcurrant with a hint of pepper. Ample on the palate, with strong retro-olfaction. A stunning Chambolle.

*Offered subject to remaining unsold and final written confirmation.*

*Wines available for delivery autumn 2021.*

*Delivery will be charged at cost.*