

DOM. ANNE & HERVE SIGAUT

Les Fuees

Chambolle-Musigny 1er Cru

Technical information

Country: France
Region: Burgundy
Appellation: Chambolle-Musigny 1er Cru
Grape Variety : 100% Pinot Noir
Terroir : alluvial soil; sand, clay, silt, etc.
Age of the vines : average of 35 years



Vinification

This premier cru is aged in delicate barrels.

Tasting notes

This wine has a grilled and spicy character to its youth, pairing nicely with its fruity aromas. The taste has a superb tannic base, supported by remarkable freshness, for outstanding and mouthwatering length.

Best to Drink

The next 5 to 6 years

Wine pairing:

It would pair well with a game bird such as pigeon, quail or woodcock.