

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin Clos Prieur

1^{er} Cru 2002

Grape Variety : Pinot Noir

Soil : Mix of Clay and limestone

Site : Gevrey Chambertin is a village located in the Northern part of the Côte de Nuits. The plot "Clos Prieur" is located on a mid slope, just below the Grands Crus of Gevrey.

The Vintage 2002 : The harvest took place at the end of September. Excellent weather conditions prevailed in August and September and hence the good quality of the grapes. Aging in oak casks during 15 Months.

Tasting : Dark ruby colour with purple nuances. Aromas of red berries (black-currant, raspberry) and liquorice mixed with a hint of chocolate and enhanced by a beautiful vanilla-note. Well-balanced, generous, ample. Beautiful aromatic combination of red fruit underlined by an elegant tannic structure. Subtle oak note and long finish.

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).