

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin Lavaut Saint-Jacques

1^{er} Cru 2005



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This climat "Lavaut Saint-Jacques" is located in the western part of Gevrey Chambertin, on the road which leads in the Montagne to the "Combe de Lavaut". The plot selected is located mid slope with an excellent south-east exposure.

The Vintage 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 17 months.

Tasting : Bright ruby colour. Intense aromas of black-berry and plum jam, mixed with spices and a hint of vanilla. Subtle mineral note. Well-structured and well-crafted. Complex aromas and outstanding texture. Refined tannins. Long and spicy finish.

Food pairing : It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.