

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin Lavaut Saint-Jacques

1^{er} Cru 2010



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 2010 : The weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours and gave rise to an exceptional phenolic maturity. The harvest commenced in mid-September in perfect conditions under an Indian summer. This results in red wines with a crunchy flesh and an explosion of red fruits marvelously combined with the minerality of the terroirs. Aged in French oak during 16 months.

Tasting : Dark ruby colour. Intense aromas of plum, raspberry mixed with sweet spices and leather. Delicate vanilla note. Generous and well-balanced. Deep, voluminous with a refined texture. Very pure fruit aromas. Elegant 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.