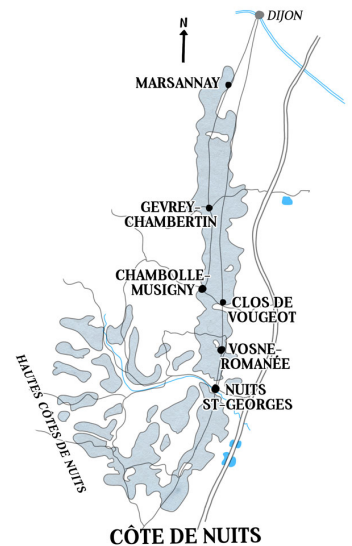


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2003



Grape Variety : Pinot Noir

Soil : Mix of Clay and limestone

Site : Gevrey Chambertin is located in the "Côte de Nuits". The grapes stem from a selected plot in the northern part of Appellation "Gevrey Chambertin" located on a mid slope and bordering the Premiers Crus. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

The Vintage 2003 : An exceptionally early harvest end of August due to an outstanding hot summer. Grapes were extremely well mature with high concentration. Very low yields. Grapes had to be cooled down before pressing. Aging in oak during 12 months.

Tasting : Bright ruby colour. Intense aromas of red jammy fruits (red berry), leather enhanced by a hint of chocolate. Outstanding vanilla note. Well-structured, generous, concentrated, with a good aromatic combination enhanced by an elegant oak note. Tannins are present but without too much relief. Good persistence.

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