

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2010



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 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 13 months.

Tasting : Dark ruby colour. Very refreshing aromas of small berries (bramble fruit) mixed with spices. Generous and punchy. Beautiful aromatic complexity. Tight texture. Structural tannins and well-integrated oak note. Persistent aftertaste.

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