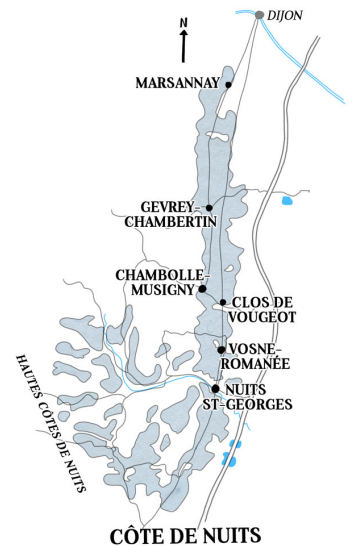


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2011



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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir.

Tasting : Dark ruby colour. Delicate floral fragrances (violet) mixed with refreshing aromas of small red berries and spices. Well-structured and well-balanced. Beautiful texture. Complex spicy aromas. Well-crafted tannins. Persistent and refreshing aftertaste.

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