

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2013



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 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors and meticulous vinifications have produced wines with very pure aromas and a crunchy texture.

Tasting : Dark ruby colour. Intense aromas of dark berries (blueberry) mixed with hints of cacao. Deep, complex and well-balanced with a lot of breed. Tight texture. Finely grained tannins. Persistent finish with a hint of minerality.

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