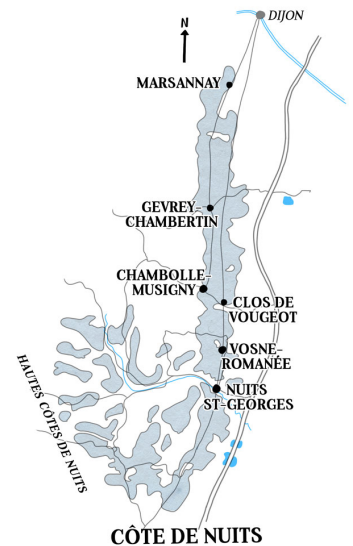


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Mazis-Chambertin Grand Cru 2004



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This climat "Mazis-Chambertin" is in the very heart of the prestigious Grands Crus of Gevrey Chambertin. It is located on a mid slope facing east. Its nearest neighbour is the famous "Chambertin Clos de Bèze".

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. The combination of strictly controlled yields and a meticulous vinification process played a major part in the quality of the vintage. Aging in casks during 15 months

Tasting : Bright ruby colour. Intense aromas of figs and plums mixed with spices with a delicate vanilla note. Elegant and well-structured. Fine texture with finely grained tannins. Well-integrated oak note. Outstanding persistence.

Food pairing : It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.