

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Bressandes

1^{er} Cru 2003



Grape Variety : Pinot Noir

Soil : Limestone and clay

Site : This 2 hectare vineyard is located on the upper part of the hill, facing east. This vineyard was owned in the XIIIth century by a Canon of Beaune, Jean Bressand, hence the name "Bressandes".

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 cask during 10 months.

Tasting : Bright ruby colour. Intense aromas of cooked red fruit mixed with chocolate and enhanced by a delicate vanilla note. Concentrated and generous, with a good aromatic combination. Well-integrated tannins. Good persistence.

Food pairing : White meat, roast, lamb and all cheeses especially the local cheeses (Epoisses, Citeaux) as well as some goat cheeses.