

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Bressandes

1^{er} Cru 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak casks during 15 months.

Tasting : Dark ruby colour. Fragrances of violet mixed with intense aromas of black berries mixed with plum and earth on a hint of vanilla. Well-balanced and complex. Deep, mouth coating with a silky texture. Well-integrated oak note and moderately firm tannins. Long aftertaste.

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