

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2001



Grape Variety : Pinot Noir

Soil : Marly limestone - rough limestone with silt of clay.

Site : Chanson owns a vineyard of 5.4 hectares in premier Cru "Les Vergelesses". One of the plots of this vineyard has been selected to produce this Pernand-Vergelesses village.

The Vintage 2001 : Harvest took place at the end of September after a late Summer. It was as a whole homogeneous but the "tri", sorting of the grapes was drastic to keep only the very ripe berries. Aging in cask during 12 months

Tasting : Ruby red with purple tinges. Red berries and plums mixed with a hint of vanilla. Aromas of red and black currants enhanced by delicate oak flavours. Complex, well-structured, concentrated, elegant tannic structure and good persistence.

Food pairing : To be enjoyed with red meat like roast beefs, lambs and poultry or classic cheeses.