

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2005



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 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 15 months.

Tasting : Bright ruby colour. Fresh aromas of raspberries and red plum enhanced by a delicate vanilla note. Well balanced, generous and ample with a delicate oak note. Elegant tannic structure and good persistence.

Food pairing : To be enjoyed with red or white meat, grilled or toasted, games or classic cheeses like goat.