

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2006



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 2006 : The weather at the start of summer was quite demanding. However, the sun appeared at the end of August and continued throughout September. The harvest commenced in mid-September in perfect conditions. Careful selection of grapes in the vineyard and winery have produced beautiful wines with very pure aromas. Aged in French oak for 10 months.

Tasting : Bright ruby colour. Very pure aromas of red berries mixed with liquorice enhanced by a delicate vanilla note. Well balanced and ample. Tight texture. 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.