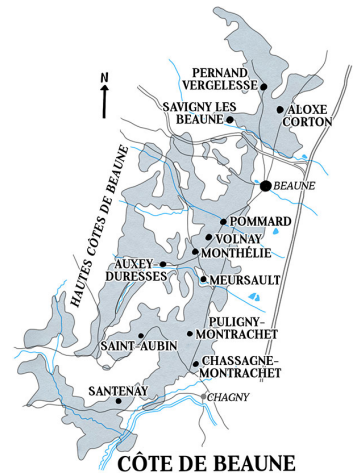


# CHANSON

En Bourgogne depuis 1750



## *Pernand-Vergelesses*

### Pernand-Vergelesses Pinot Noir 2011

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**Grape Variety :** Pinot Noir

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

**Site :** In the Northern part of the Côte de Beaune, in the commune of Pernand Vergelesses.

**The Vintage 2011 :** After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak cask during 16 months.

**Tasting :** Bright ruby colour. Intense aromas of small red berries mixed with liquorice and pepper on a hint of vanilla. Well-structured. Very pure fruit combination. Well-crafted tannins. Elegant oak. Long and generous aftertaste.

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