

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard 2010



Grape Variety : Pinot Noir

Soil : Chalk mixed with silt and clay

Site : On the slope of the village of Pommard, one of the most famous growth for Pinot Noir in the Côte de Beaune area.

The Vintage 2010 : The weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours and gave rise to an exceptional phenolic maturity. The harvest commenced in mid-September in perfect conditions under an Indian summer. This results in red wines with a crunchy flesh and an explosion of red fruits marvelously combined with the minerality of the terroirs. Aged in French oak during 18 months.

Tasting : Deep ruby colour. Intense of red berries mixed with spices and vanilla. Complex and well-structured. Very pure fruit. Deep texture. Delicate oak and elegant tannins. Long and generous finish.

Food pairing : To be enjoyed with red or white meat , grilled or marinated, games