

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak casks during 15 months.

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

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