

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard Epenots

1^{er} Cru

2003



Grape Variety : Pinot Noir

Soil : Chalk mixed with silt and clay

Site : One of the most famous Premier Cru vineyards in Pommard situated on mid slope. South-East orientation

The Vintage 2003 : Exceptionnal due to a warm summer which incited an early harvest before the end of august. Low yields. Outstanding concentration and fully matured during the harvest.

Tasting : Bright ruby colour with purple tinges. Intense aromas of red jammy fruits (red berry), leather enhanced by a hint of chocolate. Outstanding vanilla note. Ample, generous, well-structured, powerful with a good aromatic combination. Tannins are present but without too much relief. Good persistence.

Food pairing : To be enjoyed with red meat, grilled or marinated, games, matured cheeses.