

# CHANSON

En Bourgogne depuis 1750



## *Gevrey-Chambertin*

### Chambertin-Clos de Bèze Grand Cru 2014

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**Grape Variety :** Pinot Noir

**Soil :** Clay and limestone

**Site :** One of the most prestigious Appellation of Gevrey Chambertin. Located on the upper part of the hill, in the very heart of the Grands Crus area of Grands Crus, with an exceptional eastward orientation. The plot covers 15 ha of stony soil.

**The Vintage 2014 :** After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks during 16 months.

**Tasting :** Dark ruby colour. Floral fragrances mixed with aromas of red currant and dark berries on a hint of spices. Delicate vanilla note. Powerful, complex. Seductive texture. Deep and dense. A delicate hint of minerality. Very long and elegant finish. Score: 91-94/100 - Allen Meadows - Burghound - April 2016

**Food pairing :** It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.