

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2014



Grape Variety : Pinot Noir

Soil : Mix of Clay and limestone

Site : Gevrey Chambertin is located in the "Côte de Nuits". The grapes stem from a selected plot in the northern part of Appellation "Gevrey Chambertin" located on a mid slope and bordering the Premiers Crus. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

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. Intense aromas of black berries mixed with spices and a hint of vanilla. Well-structured and dense. Deep and complex texture. Well-integrated tannins. Long aftertaste on a hint of minerality. WINE SPECTATOR SCORE : 92/100

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).