

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2015



Grape Variety : Pinot Noir

Soil : Marly limestone - rough limestone with silt of clay

Site : In the Northern part of the Côte de Beaune, in the commune of Pernand Vergelesses.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in Summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes. The harvest took place mid September under a bright sunshine. The red wines develop beautiful aromas of ripe red and black berries with a fleshy texture. Aging in oak casks during 14 months.

Tasting : Bright ruby colour. Intense aromas of small ripe red berries (strawberries and cherries) mixed with spices on a hint of vanilla. Well-balanced, complex and concentrated. Well-integrated tannins. Elegant oak note. Long and generous aftertaste. .

Food pairing : To be enjoyed with red or white meat, grilled or toasted, games or classic cheeses like goat.