

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard Les Charmots

1^{er} Cru

2015



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : One of the most well-known Premiers Crus of Pommard, located at the top of the slope. South East orientation.

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 started early 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 16 months.

Tasting : Dark rubis color. Floral fragrances mixed with intense aromas of ripe red berries on a hint of liquorice. Well-balanced and complex. Very pure fruit. Tight texture. Elegant tannins and delicate oak note. Long and generous aftertaste.

Food pairing : Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.