

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Chambertin-Clos de Bèze Grand Cru 2015



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 2015 : Ideal conditions : 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 17 months.

Tasting : Dark ruby color. Fragrances of violet mixed with intense aromas of liquor of black berries mixed with spices. Beautiful vanilla note. Complex and powerful. Precise and dense texture. Subtle minerality. Long and elegant finish. Score: 91-93/100 - Allen Meadows - Burghound - Avril 2017 - Score : 17/20 - Guide Bettane et Desseauve 2018

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