

CHANSON

En Bourgogne depuis 1750



Monthélie

Monthélie 2015



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This vineyard is located at the border of the Premier Cru vineyards of this little village, nestled between Volnay and Meursault

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 14 months.

Tasting : Bright ruby colour. Intense aromas of ripe red berries (cherry) and spices on a hint of vanilla. Well-balanced and well-structured. Complex with a tight texture. Subtle oak note and well-integrated tannins. Long and spicy aftertaste.

Food pairing : To be enjoyed with red meat grilled or en sauce and French cheeses (Epoisses, Citeaux or goat).