

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard 2015



Grape Variety : Pinot Noir

Soil : Chalk mixed with silt and clay

Site : On the slope of the village of Pommard, one of the most famous growth for Pinot Noir in the Côte de Beaune area.

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. Vinification : after a 2 week whole bunch fermentation, the red wines are aged in oak casks in our XVth Century cellars between 15 and 18 months with a moderate use of new oak.

Tasting : Deep ruby colour. Floral fragrances (peony) mixed with intense aromas of ripe red berries and raspberry mixed with pepper and vanilla. Complex and well-structured. Very pure fruit. Tight texture. Delicate oak and elegant tannins. Long and generous finish.

Food pairing : To be enjoyed with red or white meat, grilled or marinated, games