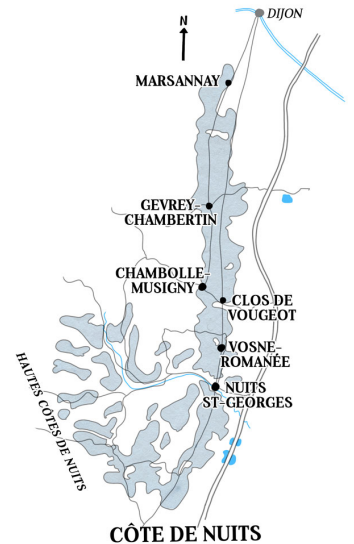


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière 1^{er} Cru 2014



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Gevrey Chambertin is the most famous appellation of the "Côte de Nuits" and the climat "La Perrière" is located in the heart of the Premier Cru area. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

The Vintage 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks during 17 months.

Tasting : Bright ruby colour. Delicate fragrances of peony mixed with refreshing aromas of red berries (red currant and cherries) mixed with spices. Concentrated and refined. Well-balanced. Tight and complex texture. Elegant tannins. Long finish with a tinge of spices.
SCORE : 90/92 - BURGHOUND APRIL - 2016

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