

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière 1^{er} Cru 2015



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 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 17 months. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Delicate fragrances of peony mixed with aromas of black cherries and spices on a hint of chocolate. Well-structured and concentrated. Tight and complex texture. Elegant and mouth coating. Long finish with a tinge of spices. SCORE : 92/100 BURGHOUND - 16/20 JANCIS ROBINSON

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.