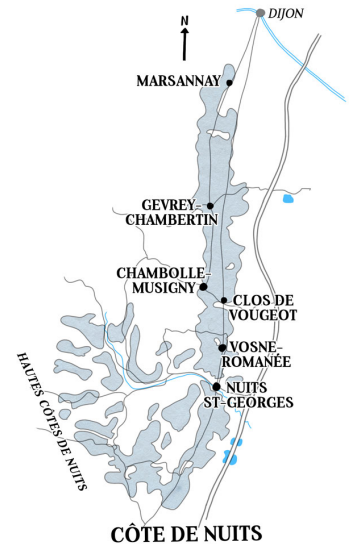


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Chambertin-Clos de Bèze Grand Cru 2008



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 2008 : After a beautiful spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a cold wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Aging in oak during 17 months

Tasting : Dark ruby colour. Intense aromas of black fruit, blackcurrant jam, mixed with underwood notes. Delicate vanilla note. Complex, powerful, generous and well-structured. Very pure fruit and beautiful texture. A hint of minerality. Well-integrated oak and well-shaped tannins. Outstanding and complex persistence with spicy nuances

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