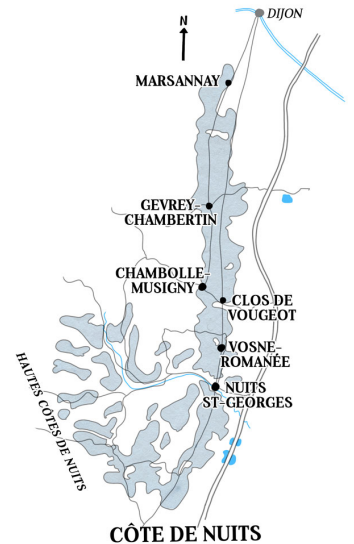


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Chambertin-Clos de Bèze Grand Cru 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak casks during 17 months.

Tasting : Dark ruby colour. Intense aromas of black berries mixed with liquorice. Delicate vanilla note. Powerful and well-structured. Dense with a great depth of fruit. Tight texture. Well-integrated tannins. Long and powerful aftertaste.

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