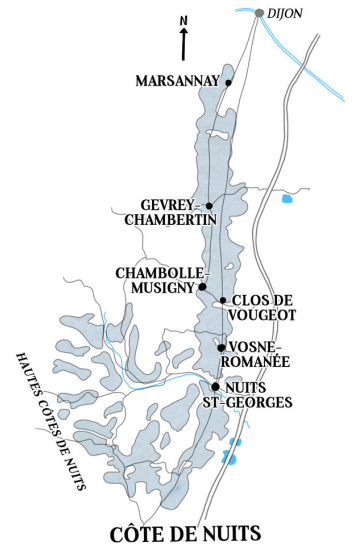


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2004



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This climat "Charmes" is located on a mid slope facing east in the Southern part of the village of Gevrey Chambertin. One of its nearest neighbour is the famous of "Chambertin".

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. The combination of strictly controlled yields and a meticulous vinification process played a major part in the quality of the vintage. Aging in casks during 16 months

Tasting : Bright ruby colour. Intense aromas of red fruit mixed with spices and a hint of chocolate. Beautiful vanilla note. Generous and well-structured. Intense aromatic combination. Delicate oak note and well-integrated tannins. Persistent 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.