

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2011



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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak casks during 18 months.

Tasting : Deep ruby colour with purple nuances. Intense aromas of red berries and mixed with spices and underwood notes. Well-structured, dense and deep. Supple and taut with deep texture. Elegant and firm tannins. Long 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.