

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Pinot Noir 2004

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Chassagne Montrachet is a small village located in the south of the Côte de Beaune which produces some of the most prestigious wines of the Côte de Beaune.

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 14 months

Tasting : Ruby colour. Intense aromas of red berries mixed with spices and a hint of chocolate. Well-balanced and complex. Silky tannins and delicate oak note. Good persistence.

Food pairing : White meat, roast, lamb and all cheeses especially the local cheeses (Epoisses, Citeaux) as well as some goat cheeses.

