

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière 1^{er} Cru 2013



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Gevrey Chambertin is the most famous appellation of the "Côte de Nuits" and the climat "La Perrière" is located in the heart of the Premier Cru area. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

The Vintage 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors and meticulous vinifications have produced wines with very pure aromas and a crunchy texture. Aging in oak cask during 15 months.

Tasting : Bright ruby colour. Delicate floral fragrances mixed with aromas of ripe red berries (red currant and cherries) mixed with spices. Concentrated and refined. Well-balanced. Beautiful fruit combination. Elegant tannins. Long finish.

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