

CHANSON

En Bourgogne depuis 1750



Pernand- Vergelesse

Pernand-Vergelesse Les Vergelesse 1^{er} Cru 2016



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Chanson owns a vineyard of 5.4 hectares in premier Cru "Les Vergelesse". The plot is located in a hollow at the bottom of the hill of Corton and its clay and limestone soil combination gives wines with a specific structure.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine.

Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Dark ruby. Fragrances of violet mixed with aromas of red berries and spices. Complex, deep and onctuous. Ripe and ample tannins. Outstanding finish. SCORES : 17+/20 - JANCIS ROBINSON

Food pairing : Enjoy with grilled steak and a wide selection of French cheeses, in particular Brie.