

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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 : Deep ruby colour with purple nuances. Floral fragrances mixed with intense aromas of ripe black berries and spices on a hint of vanilla. Complex and vibrant. Tense with a velvety and deep texture. Lovely mouthfeel. Long finish with a beautiful fruit. Scores : 90-93 BURGHOUND 2020 / 16.5++ JANCIS ROBINSON 2020

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