

CHANSON

En Bourgogne depuis 1750

Bourgogne

Bourgogne Pinot Noir Réserve du Bastion 2019



Grape Variety : Pinot Noir

Soil : Clay and limestone from the Jurassic with a soil texture more or less deep depending on the plots.

Site : Grapes are exclusively sourced from selected vineyards in the Côte de Nuits and from Terroirs located in the south of the Côte de Beaune and Côte Chalonnaise.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. The red wines of 2019 are crunchy and complex with a beautiful fruit combination.

Tasting : Bright red colour. Scents of violet mixed with intense aromas of ripe black cherries and spices. Complex and well-structured. Very pure fruit. Deep and tight texture. Elegant tannins. Long and generous aftertaste.

Food pairing : Super classic Burgundy, ideal with braised and roasted meats, as well as meat-sauced pastas and regional cheeses (Comté, Epoisses, Citeaux)