

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2019



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 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 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting : Deep ruby colour. Floral fragrances mixed with intense aromas of crushed strawberries, ripe plum and spices on a hint of vanilla. Complex and vibrant with a beautiful fruit combination. Tight and deep texture. Well-shaped tannins. Long finish with a beautiful fruit. Score : 92/100 Burghound

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