

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard Les Charmots

1^{er} Cru

2016

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : One of the most well-known Premiers Crus of Pommard, located at the top of the slope. South East orientation.

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 garnet color. Intense aromas of ripe black berries (blackcurrant and blackberry) on a hint of liquorice. Well-balanced and complex. Very pure fruit. Tight and fleshy texture. Long and generous aftertaste.

Food pairing : Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.