

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière

1^{er} Cru 2016

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Gevrey Chambertin is the most famous appellation of the "Côte de Nuits" and the climat "La Perrière" is located in the heart of the Premier Cru area. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

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 : Bright colour. Intense aromas of ripe red and black berries (morello cherry, black berries mixed with red berry jam and a hint of spice. Complex and well-balanced. Tight and deep texture. Mouth coating with well-shaped tannins. Long and spicy finish. SCORE : 17/20 JANCIS ROBINSON - 91/100 BURGHOUND

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