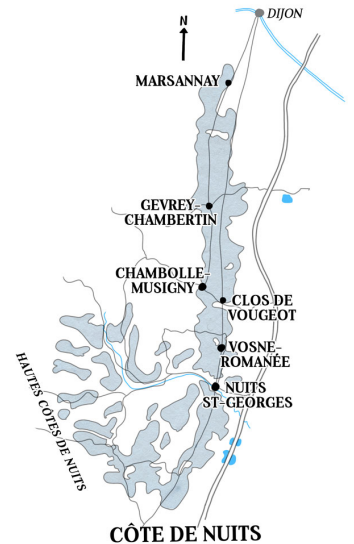


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière 1^{er} Cru 2019



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 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 : Dark ruby colour. Delicate fragrances of peony mixed with cassis and raspberry jam and liquorice. Full of energy, complex with a tight and deep texture. Very pure fruit. Well-integrated tannins. Long and spicy finish.

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.