

CHANSON

En Bourgogne depuis 1750



Monthélie Premier cru Clos Gauthey

Monthélie 1^{er} Cru le Clos Gauthey 2019



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : Monthélie is a small village on the side of the hill which shelters Volnay as well. The Clos Gauthey is located in the heart of the appellation.

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 : Bright ruby colour. Fragrances of violet mixed with aromas of ripe red berries (cherry) on a hint of spices and a delicate vanilla note. Complex and silky. Deep texture. Elegant tannins. Long and generous finish.

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