

CHANSON

En Bourgogne depuis 1750

Bourgogne

Bourgogne Pinot Noir Réserve du Bastion 2018



Grape Variety : Pinot Noir

Soil : Clay and limestone from the Jurassic with a soil texture more or less deep depending on the plots.

Site : Grapes are exclusively sourced from selected vineyards in the Côte de Nuits and from Terroirs located in the south of the Côte de Beaune and Côte Chalonnaise.

The Vintage 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry with a few heat waves. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity.

Tasting : Dark ruby colour with purple nuances. Intense aromas of ripe black berries (black currant) mixed with spices and liquorice. Crunchy and generous. Complex and deep texture. Well-crafted tannins. Long and fruity aftertaste.

Food pairing : Super classic Burgundy, ideal with braised and roasted meats, as well as meat-sauced pastas and regional cheeses (Comté, Epoisses, Citeaux)