

CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2016



Grape Variety : Pinot Noir

Soil : Mix of Clay and limestone

Site : Gevrey Chambertin is located in the "Côte de Nuits". The grapes stem from a selected plot in the northern part of Appellation "Gevrey Chambertin" located on a mid slope and bordering the Premiers Crus. 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 : Dark ruby colour. Intense aromas of dark berries (black cherries and black currant) mixed with liquorice and sandalwood notes. Deep, complex and powerful. Outstanding aromatic expression. Tight and silky texture. Finely grained tannins. Persistent and intense finish. GUIDE BETTANE & DESSEAUVÉ 2019 : Score 17/20 - WINE SPECTATOR : Score 93/100

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).