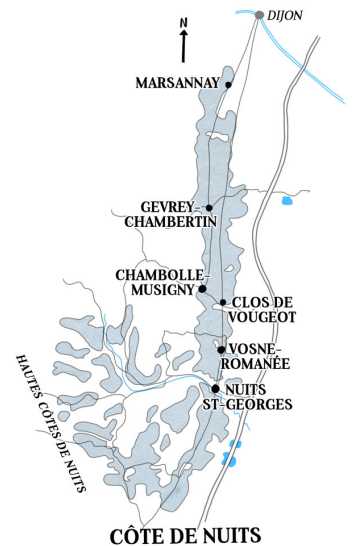


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2017



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 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. 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. Delicate floral fragrances (violet) mixed with red berries and plum aromas on a hint of vanilla. Well-balanced and complex. Dense and velvety texture. Well-integrated tannins. Long aftertaste. GUIDE BETTANE & DESSEAUVE 2020 : Score 16/20 - JANCIS ROBINSON : 16/20 - BURGHOUND : Score 88-91/100

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