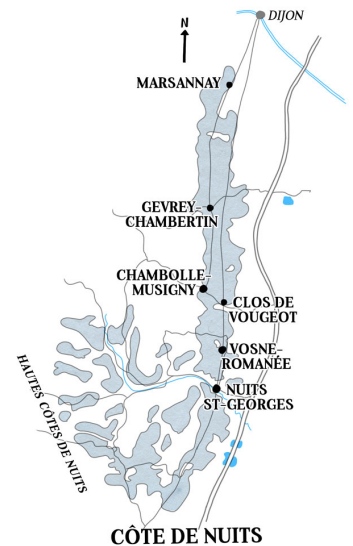


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin La Perrière

1^{er} Cru 2018

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 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. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. 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. 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 : Bright ruby colour. Delicate fragrances of violet mixed with black berry jam, black plum and spices. Complex, vibrant. Mouth coating and dense texture. Deep with well-structured tannins. Long finish with a tinge of spices. SCORE : 16/20 JANCIS ROBINSON - 93/100 WINE SPECTATOR

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.