

# CHANSON

En Bourgogne depuis 1750



# Pernand- Vergelesse

## Pernand-Vergelesse Les Vergelesse 1<sup>er</sup> Cru 2018



**Grape Variety :** Pinot Noir

**Soil :** Clay and limestone

**Site :** Chanson owns a vineyard of 5.4 hectares in premier Cru "Les Vergelesse". The plot is located in a hollow at the bottom of the hill of Corton and its clay and limestone soil combination gives wines with a specific structure.

**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 :** Dark ruby. Intense aromas of ripe dark berries mixed with dark cherry Liquor and spices. Complex, well-structured. Tense with a precise and well-defined texture. Delicate oak-note. Outstanding finish with a hint of minerality. Scores : 90/100 BURGHOUND - 16.5/20

JANCIS ROBINSON - 91/100 WINE SPECTATOR

**Food pairing :** Enjoy with grilled steack (entrecôte), game, stuffed meat, veal filet with mushrooms and cream, and all the local cheeses (Brillat-Savarin, Epoisses, Citeaux, Langres).