

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Les Vergelesses 1^{er} Cru

2019

Grape Variety: Pinot Noir

Soil: Clay and limestone

Site: Chanson owns a vineyard of 5.4 hectares in premier Cru "Les Vergelesses". 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 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar.

Tasting: Dark ruby. Intense aromas of ripe dark fruit mixed with dark cherry and spices. Complex, well-structured. Deep and tight texture. Well-shaped oak note. Long and generous finish with a hint of minerality.

Food pairing: Enjoy with grilled steack (entrecôte), game, stuffed meat, and all the local cheeses (Brillat-Savarin, Epoisses, Citeaux,



Langres).