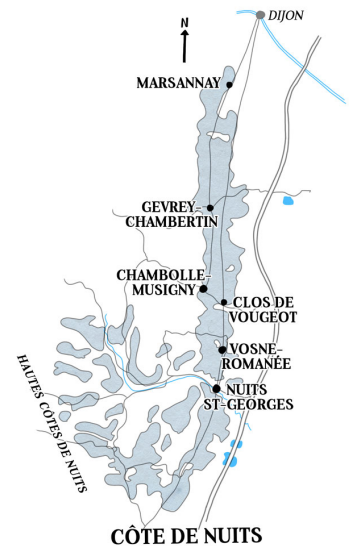


CHANSON

En Bourgogne depuis 1750



Nuits-Saint-Georges

Nuits-Saint-Georges 2018



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The area of production is located in the commune of Nuits Saint Georges, in the heart of the Côte de Nuits. The grapes are sourced from selected plots of vineyard South of the village, at the border of the "Premier Cru" area

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. Fragrances of violet mixed with aromas of ripe red berries on a hint of spice. Complexe with a good volume and a deep texture. Concentrated. Well-shaped tannins. Long finish.

Food pairing : To be enjoyed with white or red meat, grilled or roasted, games and all sorts of cheeses especially all the cheeses produces in Burgundy (Epoisses, Langres, Citeaux, Ami du Chambertin