

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard 2017



Grape Variety : Pinot Noir

Soil : Chalk mixed with silt and clay

Site : On the slope of the village of Pommard, one of the most famous growth for Pinot Noir in the Côte de Beaune area.

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 : Deep ruby colour. Intense aromas of cooked red fruit and strawberry liquor with a hint of vanilla. Complex and generous. Delicate texture. Silky tannins and elegant oak. Long aftertaste.

Food pairing : To be enjoyed with red or white meat , grilled or marinated, games