

CHANSON

En Bourgogne depuis 1750



Pommard

Pommard 2018



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 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 : Deep ruby colour. Intense aromas of ripe red fruit mixed with pepper and a hint of vanilla. Complex and well-structured. Beautiful fruit expression. Delicate oak note. Long and fruity aftertaste.

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