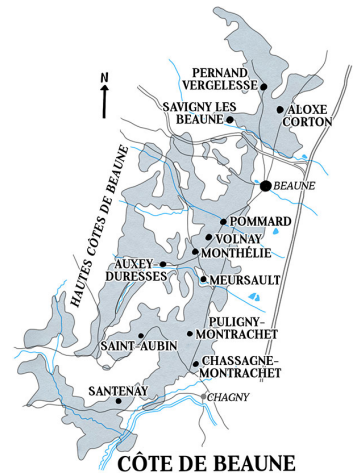


CHANSON

En Bourgogne depuis 1750



Pommard

Pommard Les Charmots

1^{er} Cru

2018

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : One of the most well-known Premiers Crus of Pommard, located at the top of the slope. South East orientation.

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 garnet color. Complex aromas of cassis, black-berries mixed with underwood notes. Delicate vanilla note. Tight, complex and opulent. Finely woven texture and well-shaped tannins. Delicate oak note. Generous and silky aftertaste. Score : 93/100 Wine Spectator

Food pairing : Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.