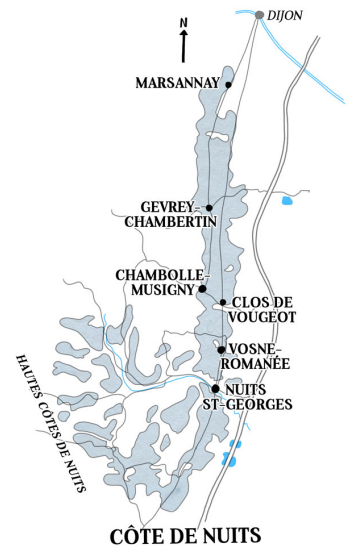


# CHANSON

En Bourgogne depuis 1750



# Nuits-Saint-Georges

## Nuits-Saint-Georges Les Vaucrains 1<sup>er</sup> Cru

2017



**Grape Variety :** Pinot Noir

**Soil :** Clay and limestone

**Site :** The area of production of the Nuits Saint Georges Premiers Crus is split up into two areas : North and South of the Commune of Nuits Saint Georges. This Premier Cru "Chaînes Carteaux" is located South of Nuits Saint Georges, nearly at the border with the village of Premeaux, in the very heart of the Premiers Crus, where the structure of the soil is light and produces wines which are at the same time well-structured and generous.

**The Vintage 2017 :** After a classic winter, spring settled down with warm temperatures 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 episodes 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 :** Ruby colour. Aromas of red berries jam (cherry, raspberry) mixed with grilled spices and chocolate. Delicate vanilla. Well-balanced, complex. Dense and deep texture. Well-shaped tannins. Long and spicy aftertaste.

**Food pairing :** Can be enjoyed with red meat, grilled or "en sauce" and our local cheeses like Epoisses, Citeaux and Langres.