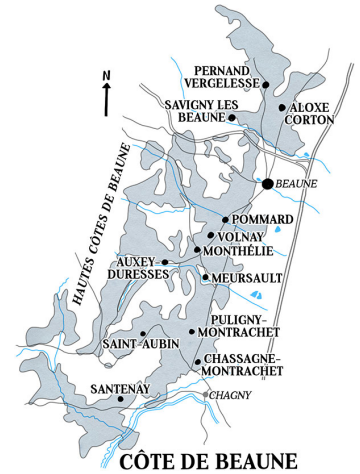


# CHANSON

En Bourgogne depuis 1750



# Monthelie Premier cru Clos Gauthey

## Monthelie 1<sup>er</sup> Cru le Clos Gauthey 2019



**Grape Variety :** Pinot Noir

**Soil :** Clay and limestone

**Site :** Monthelie is a small village on the side of the hill which shelters Volnay as well. The Clos Gauthey is located in the heart of the appellation.

**The Vintage 2019 :** After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

**Tasting :** Bright ruby colour. Fragrances of violet mixed with aromas of ripe red berries (cherry) on a hint of spices and a delicate vanilla note. Complex and silky. Deep texture. Elegant tannins. Long and generous finish.

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