

CHANSON

En Bourgogne depuis 1750

Bourgogne

Bourgogne Pinot Noir Réserve du Bastion 2020



Grape Variety : Pinot Noir

Soil : Clay and limestone from the Jurassic with a soil texture more or less deep depending on the plots.

Site : Grapes are exclusively sourced from selected vineyards in the Côte de Nuits and from Terroirs located in the south of the Côte de Beaune and Côte Chalonnaise.

The Vintage 2020 : After a mild winter, spring settled down in March with very warm temperatures. May and June were warm and dry. Summer was warm and dry as well and punctuated by several heat waves and a few thunderstorms episodes which brought some water. All the plots with a soil combination of clay were less sensitive to the hydric stress and lack of water. The harvest started around August 20 in Burgundy, an historically precocious date for the region. At Chanson, they started on August 23 under a bright sunshine. The red wines are crunchy, energetic, lively with a pure fruit.

Tasting : Bright red colour. Scents of violet mixed with crunchy aromas of ripe cherries and strawberries on a hint of spice. Complex and full of energy. Tight texture on a very pure fruit. Long aftertaste with spicy nuances.

Food pairing : Super classic Burgundy, ideal with braised and roasted meats, as well as meat-sauced pastas and regional cheeses (Comté, Epoisses, Citeaux)