

CHANSON

En Bourgogne depuis 1750

Bourgogne

Bourgogne Pinot Noir Réserve du Bastion 2017



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 2017 : After a classic winter, spring settled down with warm températures 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 épisodes 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.

Tasting : Bright ruby colour with purple nuances. Intense and refreshing aromas of ripe berries (raspberries and cherries) mixed with liquorice. Complex and well-structured. Deep and tight texture. Well-integrated tannins. Long and refreshing aftertaste.

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