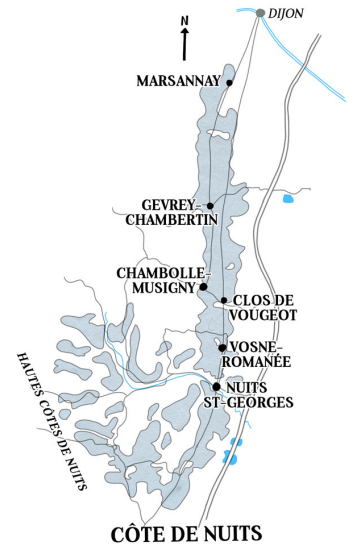


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2016



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This climat "Charmes" is located on a mid slope facing east in the Southern part of the village of Gevrey Chambertin. One of its nearest neighbour is the famous of "Chambertin".

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. 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 : Tasting : Ruby colour. Delicate floral fragrances mixed with intense aromas of ripe red berries black berries (black-current) mixed with spices. Complex and vibrant. Tense with a deep and tight texture. Well-integrated tannins. Long finish with a beautiful fruit. Scores : JANCIS ROBINSON 18/20 - BURGHOUND 93/100

Food pairing : It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.