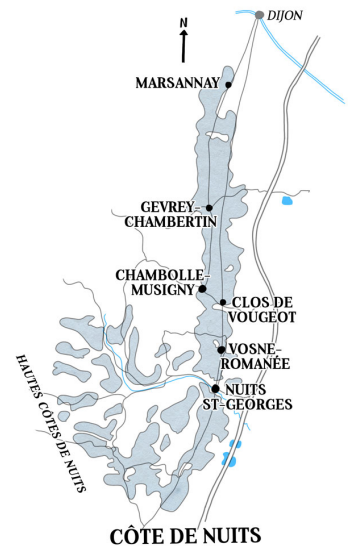


CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Charmes-Chambertin Grand Cru 2017



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 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. 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 : Deep ruby colour. Fragrances of roses mixed with aromas of cooked red fruit, tobacco and spices. Delicate vanilla note. Complex and well-balanced. Deep and tight. Elegant texture with silky tannins. Persistant and spicy aftertaste. Scores : 17,5/20 Revue du Vin de France - 17+/20 Jancis Robinson -91-94/100 Burghound.

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