

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2012



Grape Variety : Pinot Noir

Soil : marly limestone - rough limestone with silt of clay

Site : In the Northern part of the Côte de Beaune, in the commune of Pernand Vergelesses.

The Vintage 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak casks during 15 months.

Tasting : Bright ruby colour. Intense aromas of small red berries mixed with pepper on a hint of vanilla. Well-structured. Concentrated with a very pure fruit combination. Well-crafted tannins. Subtle oak note. Long and complex aftertaste.

Food pairing : To be enjoyed with red or white meat, grilled or toasted, games or classic cheeses like goat.