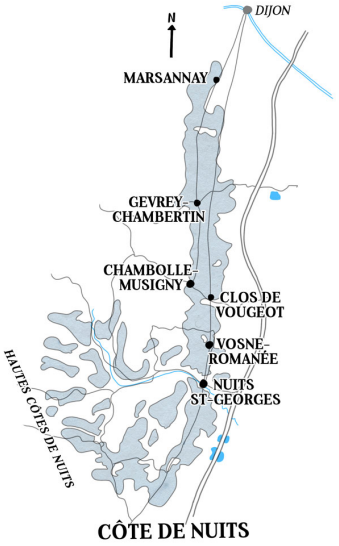
CHANSON

En Bourgogne depuis 1750



Gevrey-Chambertin

Gevrey-Chambertin 2018



Grape Variety : Pinot Noir

Soil : Mix of Clay and limestone

Site : Gevrey Chambertin is located in the "Côte de Nuits". The grapes stem from a selected plot in the northern part of Appellation "Gevrey Chambertin" located on a mid slope and bordering the Premiers Crus. The grapes are sourced from a partner winegrower. Picking of the grapes by our teams.

The Vintage 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots.The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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 : Dark ruby colour. Delicate floral fragrances (peony) mixed with cherries and plum aromas on a hint of vanilla. Well-balanced and complex. Dense and mouth-coating texture. Well-integrated tannins. Long and elegant aftertaste.

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).