

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

GEVREY-CHAMBERTIN

CHANSON
En Bourgogne depuis 1750

DETAILS OF PRODUCTION

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 soils here are a mix of clay and limestone. The grapes are sourced from a partner winegrower but the picking of the grapes is conducted by the Chanson team. After a classic winter, spring had warm temperatures but cool weather in April. May was rainy and was followed by a warm summer with heatwaves. However, a few thunderstorms brought enough rain to allow the maturation of the grapes to continue. The harvest started in early September with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in their XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

TASTING NOTES

Dark ruby colour. Delicate floral fragrances (violet) mixed with red berries and plum aromas on a hint of vanilla. Well-balanced and complex. Dense and velvety texture. Well-integrated tannins.

HOW TO SERVE

Pair with game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).

VINTAGE
2018
STYLE
Red
BLEND OF GRAPES
100% Pinot Noir
ALCOHOL
13%

