

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# CHAMBERTIN CLOS DE BÈZE GRAND CRU

DOMAINE  
CHANSON

## DETAILS OF PRODUCTION

One of the most prestigious Appellation of Gevrey Chambertin. Located on the upper part of the hill, in the very heart of the Grands Crus area of Grands Crus, with an exceptional eastward orientation. The plot covers 15 ha of stony clay and limestone soil. After a beautiful spring in 2008, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a cold wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. The wine was aged in oak for 17 months

## TASTING NOTES

Dark ruby colour. Intense aromas of black fruit, blackcurrant jam, mixed with underwood notes. Delicate vanilla note.  
Complex, powerful, generous and well-structured. Very pure fruit and beautiful texture. A hint of minerality. Well-integrated oak and well-shaped tannins. Outstanding and complex persistence with spicy nuances

## HOW TO SERVE

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

*“94/100. For the vintage, a powerful wine that shows all the structure of Gevrey-Chambertin and preserves the black jelly fruit and acidity. The edge of fresh wild strawberry gives the wine a great final fruity aftertaste.”*

**ROGER VOSS, WINE ENTHUSIAST, 1ST JULY 2011**  
CHANSON CHAMBERTIN CLOS DE BÈZE GRAND CRU 2008

<b>VINTAGE</b> 2008
<b>STYLE</b> Red
<b>BLEND OF GRAPES</b> 100% Pinot Noir
<b>WINEMAKER</b> Jean-Pierre Confuron
<b>ALCOHOL</b> 13.5%

