

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Marconnets

1^{er} Cru 2016



Grape Variety : Pinot Noir

Soil : Limestone with clay

Site : "Les Marconnets" are located in the Northern hint of the Appellation Beaune 1er Cru. The name of this vineyard referred to the german tribe "Marcomans". Chanson owns 4 ha, i.e, 40% of the vineyard.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine.

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 : Garnet color. Aromas of black berries (blackcurrant and backberry) mixed with spicy nuances. Complex, deep with a fleshy texture. Ample tannins. Long finish. SCORES : 93/100 WINE SPECTATOR - 16/20 - JANCIS ROBINSON

Food pairing : To be enjoyed with white or red meat, grilled or roasted, games and all sorts of cheeses especially all the cheeses produces in Burgundy (Epoisses, Langres, Citeaux, Ami du Chambertin)./