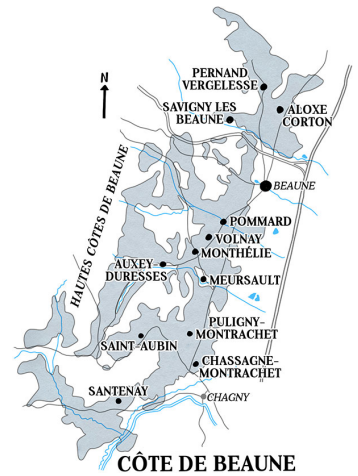


CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Champimonts

1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Limestone with clay

Site : On the southern hill of Beaune, a vineyard of 2 hectares, mid slope facing East.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. 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 : Bright ruby colour. Delicate fragrances of violet mixed with intense aromas of ripe black cherries. Subtle vanilla note. Well-balanced and complex with a very pure fruit. Tight texture. Finely grained tannins. Long and fruity aftertaste.

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