

En Bourgogne depuis 1750



Beaune

Beaune Clos du Roi

1er Cru 2018

Grape Variety: Pinot Noir

Soil: Limestone with clay

Site: The vineyard of "Clos du Roi" is located below "Les Marconnets" on a fold in the hill. This old property of the Dukes of Burgundy was annexed by King Louis XI of France after the death of Charles the Bold. Chanson owns around 3 ha, i.e. 35% of the total climat appelation. 2/3 of the surface owned by Chanson are planted with Pinot Noir.

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: Bright ruby colour. Intense aromas of ripe berries (blackberries...) and spices. Well-balanced and complex. Tight texture with a very pure fruit. Well shaped tannins. Long and spicy finish.

Food pairing: To be enjoyed with red meat grilled or en sauce and French cheeses (Epoisses, Citeaux or goat).

