

En Bourgogne depuis 1750



## Beaune

## Beaune Clos des Marconnets 1<sup>er</sup> Cru 2019

Grape Variety: Pinot Noir

**Soil:** Limestone with clay

**Site:** "Les Marconnets" are located in the Northern hint of the Appelation 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 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

**Tasting:** Garnet color. Intense aromas of ripe red berries mixed with rasberry liquor and a hint of vanilla. Complex, with a fleshy texture. Beautiful tannic structure. Long and elegant finish on a hint of minerality.

**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).

