

CHANSON

En Bourgogne depuis 1750



Marsannay

Marsannay 2019



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This village is located in the northern part of the Côte de Nuits in a short distance of Dijon, the regional capital.

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 episodes 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 15 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting : Bright ruby colour. Delice floral fragrances mixed with intense aromas of black berries and plum on a hint of spices. Complex with a deep and dense texture. Long aftertaste.

Food pairing : Enjoy with red or white meat, game, cheeses, especially the local cheeses like Epoisses or Citeaux.