

En Bourgogne depuis 1750



Beaune

Beaune Clos du Roi

1er Cru 2019

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 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: Bright ruby colour. Intense aromas of ripe red, black berries (red berries, black-berries...) and liquor mixed with spices. Well-balanced and complex. Deep and generous texture. Well integrated tannins. Long and spicy finish. Scores: 92/100 Wine spectator - 93/100 Wine & Spirits

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

