CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Teurons

1er Cru 2018

Grape Variety: Pinot Noir

Soil: Mix of limestone and clay.

Site: In the heart of the Premier Cru vineyards of Domaine Chanson, this plot covers 4 hectares in the center of the Beaune territory.

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 and refreshing aromas of red berries (cherry, raspberry) mixed with floral fragrances (peony) and spicy notes. Complex and well-balanced with a tight texture. Well-integrated tannins. Generous and slightly peppery finish. SCORES: 17/20 JANCIS ROBINSON - 92/93 WORLD OF FINE WINE - 90/100 WINE SPECTATOR - 93/100 JAMES SUCKLING.com

Food pairing: Enjoy with red or white meat, "Boeuf Bourguignon", stuffed poultry with cream sauce, veal filet with boletus (mushrooms) as well as regional cheeses: Brillat Savarin, Epoisses and Citeaux.

