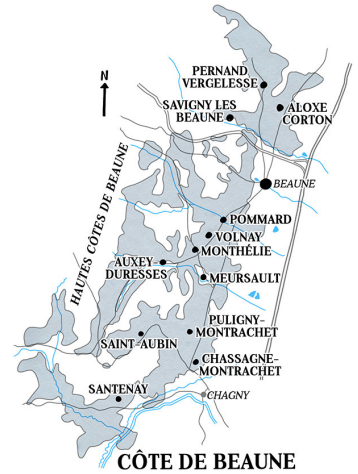


CHANSON

En Bourgogne depuis 1750



Santenay

Santenay Beauregard

1^{er} Cru

2017



Grape Variety : Pinot Noir

Soil : Clay and limestone with lots of stones

Site : Chanson owns 3 ha in this climat located in the Premiers Crus area of Santenay, small village in the South of the Côte de Beaune. The plot is at the top of the hill and is positioned on two levels. The large proportion of stones gives to the wine a very special minerality which emphasizes the typicality of the Pinot Noir.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. 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. Aromas of ripe berries (red berries) mixed with liquorice and a hint of vanilla. Complex and well-balanced. Elegant and generous texture. Well-integrated tannins. Long and fruity aftertaste.

Food pairing : To be enjoyed with roast meat or stew dishes as well as moderately nature cheeses.