

En Bourgogne depuis 1750



Beaune

Beaune Clos des Marconnets 1^{er} Cru 2021

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 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, A sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods and the harvest started at Chanson on September 15, under a bright sunshine. The red wines have a good colour. They give off floral fragrances and a beautiful fruit expression but the volumes produced are quite low.

Tasting: Bright ruby color. Floral fragrances (peony, violet) mixed with lightly cooked red fruit with a touch of spice and notes of vanilla. Well-structured, slightly muscular with a deep and generous texture. Delicate acidity and elegant tannins. Persistant finish with fruity and spicy notes. Scores: 16,5/100 Jancis Robinson - 90-92 Burghound

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).

