

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Marconnets

1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Limestone with clay

Site : "Les Marconnets" are located in the Northern hint of the Appellation 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 2017 : After a classic winter, spring settled down with warm températures 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 épisodes 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 : Garnet color. Aromas of black berries (blackcurrant and blackberry) mixed with floral fragrances. Complex, tight with a fleshy texture. Beautiful tannic structure. Long and spicy finish. SCORES : 16/20 JANCIS ROBINSON - 16,5/20 GUIDE BETTANE & DESSEAUVÉ

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).