

En Bourgogne depuis 1750



Beaune

Beaune Clos des Mouches Pinot Noir

1^{er} Cru

2017

Grape Variety: Pinot Noir

Soil: Marl with sandy yellow limestone

Site: Chanson is one of the major owners of Clos des Mouches with a vineyard of 4.5 hectares. Ideal location on the hill at the southern end of the vineyards of Beaune on a spur pointing toward Pommard. A plot of 2.5 hectares is planted with Pinot Noir on a limestone subsoil covered with clay.

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: Dark ruby colour. Floral fragrances (lila) mixed with complex aromas of red berries and spices. Energetic with a dense and refined texture. Silky tannins and lingering finish. Scores: 16,5/20 Jancis Robinson - 91/100 Burghound

Food pairing: Can be enjoyed with red meat, grilled or "en sauce" and our local cheeses like Epoisses, Citeaux and Langres.

