

En Bourgogne depuis 1750



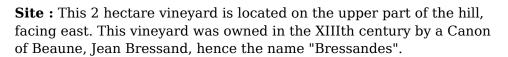
Beaune

Beaune Bressandes

1er Cru 2020

Grape Variety: Pinot Noir

Soil: Limestone and clay



The Vintage 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 red wines are generous, concentrated and beautifully terroir-driven.

Tasting: Dark crimson colour. Intense aromas of ripe red berries (raspberry, red current...) mixed with liquorice on a hint of spices. Complex, broad-shouldered with a deep and tight texture. Well-defined tannic structure. Long and generous aftertaste. Score: 16.5+/20 Jancis Robinson - 93/100 Vinous

Food pairing: White meat, roast, lamb and all cheeses especially the local cheeses (Epoisses, Citeaux) as well as some goat cheeses.

