

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay Beauregard

1^{er} Cru

2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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. Fragrances of violet mixed with ripe red berries aromas, spices and vanilla. Complex and structured. Very pure fruit expression. Well-shaped tannins. Long aftertaste with fruity tinges. SCORE : 16+/20 JANCIS ROBINSON - 92/100 GUIDE DE LA REVUE DU VIN DE FRANCE 2021

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