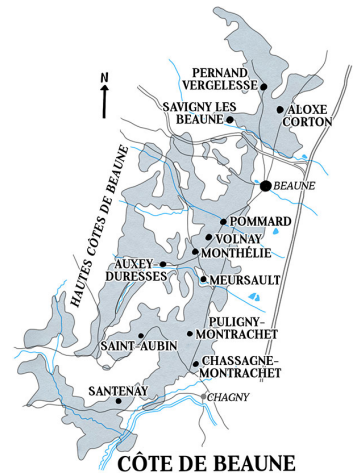


CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode

1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Marl, chalk and limestone.

Site : Named after the latin "Dominus", "Vineyard of the Lord" an indication that this area was formerly owned by the Lord of Savigny. This vineyard is North East oriented on mid-slope.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures 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 episodes 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 : Bright ruby colour. Intense aromas of raspberry and black berry mixed with delicate fragrances of roses. Elegant with a finely intervoven texture and silky tannins. Complex with a along aftertaste.

Food pairing : Red and white meat roasted or "en sauce", game, cheeses.