

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Marconnets

1^{er} Cru 2018



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 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 : Ruby color. Intense aromas of ripe red berries mixed with chocolate and a hint of vanilla . Complex and concentrated. Tight and deep texture. Long tannins. Elegant finish with spicy tinges. Score : 16+/20 Jancis Robinson - 92/100 Burghound

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).