

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Bressandes

1^{er} Cru 2018



Grape Variety : Pinot Noir

Soil : Limestone and clay

Site : This 2 hectare vineyard is located on the upper part of the hill, facing east. This vineyard was owned in the XIIIth century by a Canon of Beaune, Jean Bressand, hence the name "Bressandes".

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. Floral fragrances mixed with aromas of ripe red fruit and spices on a hint of vanilla. Complex and well-structured. Tight and dense texture. Well-shaped tannins. Delicate oak note. Long aftertaste with fruity and spicy tinges.

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