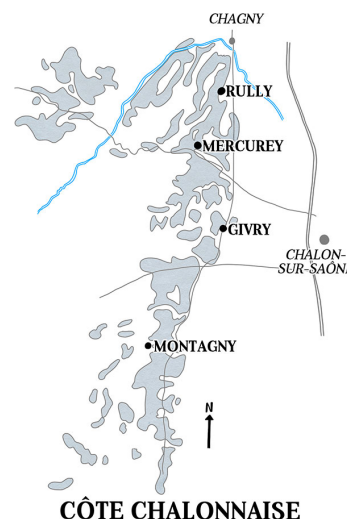


CHANSON

En Bourgogne depuis 1750



Mercurey

Mercurey 1^{er} Cru le Clos l'Évêque 2022



Grape Variety : Pinot Noir

Soil : Marl and limestone

Site : In the heart of the Côte Chalonnaise, Le Clos l'Évêque is one of the most famous Premiers Crus of Mercurey. The plot oriented east, south-east was named after the archbishop of Chalon sur Saône who were great supporters of this wine which they regularly offered to their most prestigious visitors.

The Vintage 2022 : After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the red wines are generous and well-balanced with an outstanding crunchy fruit.

Tasting : Bright ruby colour. Floral fragrances (peony) mixed with refreshing aromas of ripe red fruit (cherry and strawberry) mixed with liquorice and pepper notes. Well-crafted and complex. Tight and dense texture. Long and generous finish with crunchy fruit notes.

Food pairing : Food pairing : Cooked pork meats, pâté, pie, grilled or roasted meat, fowles and all the local cheeses (Citeaux, Langres, Brillat-Savarin).