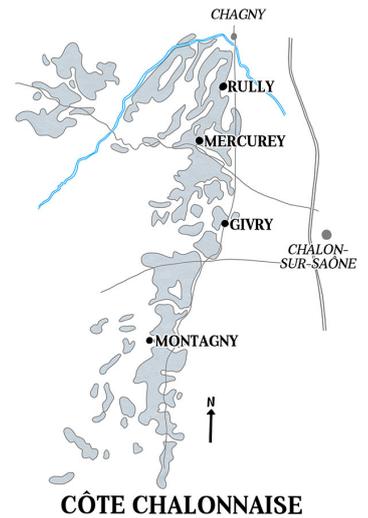


CHANSON

En Bourgogne depuis 1750



Mercurey

Mercurey 1^{er} Cru 2022



Grape Variety : Pinot Noir

Soil : Marl and Clay

Site : Mercurey is the most important appellation of the Côte Chalonnaise in terms of size. This Premier Cru is produced from the assemblage of grapes issued from very specific Premiers Crus plots which enjoy a particular East, South-East exposure which give to the wine a generosity and a tipicity true to the appellation.

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 mixed with intense aromas of red fruit (red currant and cherry) mixed with pepper notes. Well-crafted and well-structured. Deep and tight texture. Long and generous aftertaste with crunchy fruit notes.

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