

# CHANSON

En Bourgogne depuis 1750



# Savigny-lès-Beaune

## Savigny-lès-Beaune Hauts Marconnets

1<sup>er</sup> Cru

2022



**Grape Variety :** Chardonnay

**Soil :** Marl, chalk and limestone

**Site :** White wines are very unusual in Savigny-les-Beaune, the vineyards producing essentially red wines. The particular nature of the soil "Hauts Marconnets" with Marl, chalk and limestone encouraged Chanson to plant Chardonnay. The vineyard of 2,18 hectares is ideally situated high up on the hill of Savigny-les-Beaune, facing south-east, close to the hills of Beaune 1er Crus.

**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 white wines are well-balanced, precise and refreshing.

**Tasting :** Pale gold color. Delicate floral fragrances mixed with aromas of yellow and pale fleshed fruit (apricot) on a smoky note. Well-balanced and precise. Round and ample. Well integrated oak note. Long and refreshing finish with hints of vanilla.

**Food pairing :** Foie gras, shellfish, grilled seascallops, grilled fish

[www.domaine-chanson.com](http://www.domaine-chanson.com)

and all the regional cheeses