

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-Dominode

1^{er} Cru 2022



Grape Variety : Pinot Noir

Soil : Marl, chalk and limestone.

Site : Named after the latin "Dominus", "Vineyard of the Lord" an indication that this area was formerly owned by the Lord of Savigny. This vineyard is North East oriented on mid-slope.

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 : Ruby color. Fragrances of violet mixed with aromas of cooked red berries (strawberries, cherries) and peppery notes on a hint of vanilla. Well-balanced with a tight and precise texture. Intense fruit expression. Elegant tannins. Long and crunchy aftertaste with spicy notes. Score : 16/20 Jancis Robinson

Food pairing : Red and white meat roasted or "en sauce", game, cheeses.