

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-lès-Beaune Hauts Marconnets

1^{er} Cru

2016



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 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. Vinification : after a mild pressing, this wine was vinified and aged for 12 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Beautiful gold colour. Expressive aromas of citrus fruit and citrons mixed with toasty notes. Fresh, tight with a fleshy texture. Long and precise finish. SCORES : 17/20 - JANCIS ROBINSON - NOV. 2017 // 90 - JASPER MORRIS MW - INSIDE BURGUNDY - 2018

Food pairing : Shellfish, fish and cheese (goat).