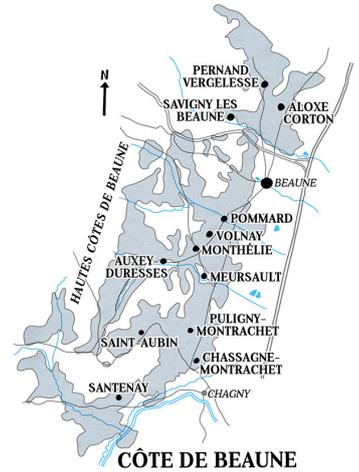


CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-lès-Beaune Hauts Marconnets

1^{er} Cru

2017



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 2017 : After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started early September, in outstanding conditions with grapes fully ripe and healthy. 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 white pear mixed with a hint of minerality. Complex, tight with a fleshy texture. Long and precise finish. SCORE : 16/20 JANCIS ROBINSON

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