

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Fèves - Monopole 1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : A Chanson "monopole" in the very heart of the first Growths vineyards of Beaune. The vineyard covering 3.80 ha is located on a mid slope. The "Clos des Fèves" was already known in the 14th century under the latin word "Fae"

The Vintage 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Garnet colour. Intense aromas of red berries (raspberry, cherry), mixed with spices on a hint of cocoa. Ample, concentrated and complex. Deep texture. Elegant tannins tannins. Long and elegant finish with a lingering aftertaste of fruit and spice. SCORE : 18,5/20 Guide Bettane & Desseauve - 92/100 Wine Spectator - 16+/20 Jancis Robinson - 18/20 Guide Revue du Vin de France

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).