

CHANSON

En Bourgogne depuis 1750



Beaune

Bastion Beaune Pinot Noir

1^{er} Cru 2016



Grape Variety : Pinot Noir

Soil : Mix of clay and limestone

Site : The Premiers Crus vineyards of Domaine Chanson are aged in casks in the Bastion cellars. This cuvée is a blend of grapes sourced from selected plots among the Premiers Crus of the Domaine - Beaune Clos du Roi, Beaune Clos des Marconnets, Beaune Bressandes, Beaune Teurons, Beaune Champimonts, Beaune Clos des Mouches and Beaune Clos des Fèves Monopole. This association of the different terroirs of Beaune Premiers Crus and among them the flagships of Chanson give to the wine a unique character and texture.

The Vintage 2016 : After a cool and rainy 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 (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. 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 : Bright ruby colour. Aromas of ripe black berries and plum jam mixed with spices on a hint of vanilla. Complex and well-balanced. Very pure fruit. Tight, dense with a velvety texture. Well-integrated tannins. Long and fruity finish.

Food pairing : Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.