

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Fèves - Monopole 1^{er} Cru 2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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 : Dark ruby colour. Floral fragrances mixed with refreshing aromas of ripe cherries (burlat) and black berries on a hint of liquorice. Ample, well-structured. Complex with well-shaped tannins. Deep and tight texture. Long and elegant finish. SCORES : 90/92 BURGHOUND - 17/20 JANCIS ROBINSON - 100/100 REVUE DU VIN DE FRANCE

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