

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Bressandes

1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Limestone and clay

Site : This 2 hectare vineyard is located on the upper part of the hill, facing east. This vineyard was owned in the XIIIth century by a Canon of Beaune, Jean Bressand, hence the name "Bressandes".

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures 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 episodes 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 : Bright ruby colour. Floral fragrances mixed with intense aromas of ripe red fruit (cherry) and liquor of cherry on a hint of vanilla. Complex and well-balanced. Deep texture. Well-shaped tannins. Delicate oak note. Long and spicy finish.

Food pairing : White meat, roast, lamb and all cheeses especially the local cheeses (Epoisses, Citeaux) as well as some goat cheeses.