

CHANSON

En Bourgogne depuis 1750

Bourgogne

Bourgogne Pinot Noir Réserve du Bastion 2022



Grape Variety : Pinot Noir

Soil : Clay and limestone from the Jurassic with a soil texture more or less deep depending on the plots.

Site : Grapes are exclusively sourced from selected vineyards in the Côte de Nuits and from Terroirs located in the south of the Côte de Beaune and Côte Chalonnaise.

The Vintage 2022 : After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the red wines are generous and well-balanced with an outstanding crunchy fruit.

Tasting : Bright ruby colour. Intense and very fresh aromas of red berries (strawberry, raspberry, cherry) mixed with pepper. Well-balanced and well-crafted. Fleshy with an outstanding aromatic expression. Long and fruity finish.

Food pairing : Super classic Burgundy, ideal with braised and roasted meats, as well as meat-sauced pastas and regional cheeses (Comté, Epoisses, Citeaux)