

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

SAVIGNY-LÈS-BEAUNE 1ER CRU HAUTS MARCONNETS

CHANSON
En Bourgogne depuis 1750

DETAILS OF PRODUCTION

White wines are very unusual in Savigny-les-Beaune, the vineyards producing essentially red wines. The particular nature of the soil "Hauts Marconnets" with Marl, chalk and limestone encouraged Chanson to plant Chardonnay. The vineyard of 2,18 hectares is ideally situated high up on the hill of Savigny-les-Beaune, facing south-east, close to the hills of Beaune 1er Crus.

After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started in early September, in outstanding conditions with fully ripe and healthy grapes. Vinification : after a mild pressing, this wine was vinified and aged for 12 months in oak casks in the XVth century cellars.. Ageing in oak casks, moderate proportion of new oak.

TASTING NOTES

Pale gold colour with emerald tinges. Expressive aromas of citrus fruit and white pear mixed with a hint of minerality. Complex, tight with a fleshy texture. Long and precise finish.

HOW TO SERVE

Serve with shellfish, fish and cheese (goat).

VINTAGE
2018
STYLE
White
BLEND OF GRAPES
100% Chardonnay
ALCOHOL
13.5%

