

DOMAINE CHANSON

THE 2021 VINTAGE: A CHALLENGING YEAR!

An unsettled growing season: marked variations in winter temperatures followed by summer like weather in spring. The season started well, but there was a sudden frost between 6th and 10th April that impacted the whole of France and severely hit the buds that had formed on the vine. The results of this frost were immediately noticeable, and we already knew it would affect the yield substantially. The months that followed were characterized by rainy and warm periods. Those variations in temperatures engendered accelerated vine growth, which became very susceptible to oidium and mildew. The whole vineyard team was on constant alert to detect any sign of attack and stop it as quickly as possible. During the summer there were warm and humid periods and the temperatures dropped significantly at the end of August. The harvest at Domaine Chanson started on September 15th and, fortunately enough, the sun was shining right up until the last day of the harvest on September 27th.

At the winery, a drastic and meticulous sorting of the grapes was necessary to guarantee a high quality. The berries hit by frost, sunburnt, or damaged by the bad weather, were sorted out. The 2021 harvest is one of the smallest we have ever recorded, with volumes even smaller than in 2016.

After sorting, each grape was individually cooled. This crucial step allowed the team to control the temperature perfectly for the pre-maceration phase, which for 2021 was shortened (it lasted 4 to 8 days) to preserve the maximum amount of fruit. A partial destemming (70% was destemmed) was carried out as well to enhance the fruit expression and the fermentation was shorter (it lasted 2 to 3 weeks). The wines were then put into cask and the proportion of new oak was limited to 25% to 30%.

On tasting, the red wines have a good colour, with aromas of peony and violet mixed with red fruit and spice. On the palate, the wines have a fruit forward attack, with a beautiful aromatic expression, a supple texture and a delicate oak note. Tannins are well crafted and the finish graceful. The white wines are elegant and display floral fragrances mixed with aromas of pale fleshed fruit and fresh almond. On the palate, they are precise and tense, with great energy and a well-balanced acidity. There is plenty of freshness and tension on the finish.

A vintage not very generous in quantity, difficult to tame whether in the vineyards or in the cellar, and which required a lot of hard work and talent from the technical team.

VINCENT AVENEL, JUSTINE SAVOYE, LUCY AUGER NOVEMBER 2022

