

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay Beauregard

1^{er} Cru

2015



Grape Variety : Pinot Noir

Soil : Clay and limestone with lots of stones

Site : Chanson owns 3 ha in this climat located in the Premiers Crus area of Santenay, small village in the South of the Côte de Beaune. The plot is at the top of the hill and is positioned on two levels. The large proportion of stones gives to the wine a very special minerality which emphasizes the typicality of the Pinot Noir.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in Summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes. The harvest started early September under a bright sunshine. 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. Intense aromas of ripe red berries (cherry, raspberry) mixed with violet fragrances on a hint of vanilla. Complex and concentrated. Deep and elegant structure with well-integrated tannins. Long and fruity aftertaste. .

Food pairing : To be enjoyed with roast meat or stew dishes as well as moderately nature cheeses.