

CHANSON

En Bourgogne depuis 1750



Marsannay

Marsannay 2017



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : This village is located in the northern part of the Côte de Nuits in a short distance of Dijon, the regional capital.

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. Delice floral fragrances mixed with intense aromas of red berries (raspberries and cherries) on a hint of spices. Punchy and complex with a well-shaped structure. Tight texture with well-crafted tannins Long aftertaste.

Food pairing : Enjoy with red or white meat, game, cheeses, especially the local cheeses like Epoisses or Citeaux.