

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos du Roi

1^{er} Cru 2017



Grape Variety : Pinot Noir

Soil : Limestone with clay

Site : The vineyard of "Clos du Roi" is located below "Les Marconnets" on a fold in the hill. This old property of the Dukes of Burgundy was annexed by King Louis XI of France after the death of Charles the Bold. Chanson owns around 3 ha, i.e. 35% of the total climat appellation. 2/3 of the surface owned by Chanson are planted with Pinot Noir.

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. Delicate floral fragrances mixed Intense aromas of ripe red berries (red current) and spices. Well-balanced and complex. Tight texture. Well shaped tannins. Very pure fruit. Long and spicy finish. SCORE : 17/20 JANCIS ROBINSON

Food pairing : To be enjoyed with red meat grilled or en sauce and French cheeses (Epoisses, Citeaux or goat).