

CHANSON

En Bourgogne depuis 1750



Beaune

Beaune Clos des Marconnets 1^{er} Cru 2010



Grape Variety : Pinot Noir

Soil : Limestone with clay

Site : "Les Marconnets" are located in the Northern hint of the Appellation Beaune 1er Cru. The name of this vineyard referred to the german tribe "Marcomans". Chanson owns 4 ha, i.e, 40% of the vineyard.

The Vintage 2010 : The weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours and gave rise to an exceptional phenolic maturity. The harvest commenced in mid-September in perfect conditions under an Indian summer. This results in red wines with a crunchy flesh and an explosion of red fruits marvelously combined with the minerality of the terroirs. Aged in French oak during 24 months.

Tasting : Deep ruby colour. Intense aromas of plum mixed with spices and a hint of vanilla. Well-structured and well-balanced. Velvety texture. Very expressive. Delicate oak and well-integrated tannins. Long and generous finish.

Food pairing : To be enjoyed with white or red meat, grilled or roasted, games and all sorts of cheeses especially all the cheeses produces in Burgundy (Epoisses, Langres, Citeaux, Ami du Chambertin).