

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

MARSANNAY

DOMAINE
CHANSON

DETAILS OF PRODUCTION

This village is located in the northern part of the Côte de Nuits in a short distance of Dijon, the regional capital. The vineyards used have predominantly clay and limestone soils. 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 NOTES

Bright ruby colour. Delicate 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.

HOW TO SERVE

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)

VINTAGE

2017

STYLE

Red

BLEND OF GRAPES

100% Pinot noir

WINEMAKER

Jean-Pierre Confuron

ALCOHOL

13%

