

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine/shippers since
1858

SAVIGNY-LÈS-BEAUNE 1ER CRU HAUTS MARCONNETS

DOMAINE
CHANSON

DETAILS OF PRODUCTION

White wines are very unusual in Savigny-les-Beaune, the vineyards producing essentially red wines. The particular nature of the soil “Hauts Marconnets” with Marl, chalk and limestone encouraged Chanson to plant Chardonnay. The vineyard of 2,18 hectares is ideally situated high up on the hill of Savigny-les-Beaune, facing south-east, close to the hills of Beaune 1er Crus.

After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true indian summer which enabled a perfect maturation for the grapes. The harvest took place mid september under a bright sunshine. The white wines develop very pure zesty aromas mixed with floral fragrances. Aging in oak casks.

TASTING NOTES

Pale gold colour with emerald tinges. Floral fragrances mixed with citrus fruit aromas and fresh honey. Taut, precise and linear. Firm texture associated with an energetic acidity. Well integrated oak note. Long and generous aftertaste.

HOW TO SERVE

Serve with shellfish, fish and cheese (goat).

“Much the smokiest of the Chanson whites so far, with inviting struck-match notes not overdone because the quince and citrus zest sings through. There’s even a touch of clementine here. Really intense on the palate without any loss of freshness. Lots going on even now but also a promising future. This is always one of my favourite Chanson whites and the 2014 does not disappoint. 17/20.”

JULIA HARDING MW, JANCIS ROBINSON, 11TH JANUARY 2016
CHANSON SAVIGNY-LÈS-BEAUNE HAUTS MARCONNETS 2014

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|------------------------|
| VINTAGE |
| 2014 |
| STYLE |
| White |
| BLEND OF GRAPES |
| 100% Chardonnay |
| WINEMAKER |
| Jean-Pierre Confuron |
| ALCOHOL |
| 13.5% |

