



DOMAINE
CHANSON
En Bourgogne depuis 1750



Savigny-Les-Beaune 1er Cru Hauts Marconnets 2017 Burgundy, France

ESTATE

Domaine Chanson is a true mid-size Domaine. Their wines are produced using the grower model rather than the négociant model and they make approximately 17,000 cases of Domaine wine per year. They have extensive holdings of over 111 acres of Premier and Grand Cru vineyards and are one of the leading Premier Cru specialists in the appellation with over 62 acres of Premier Cru vineyards. Both the estate holdings and contracted grower vineyards are 100% harvested by the Chanson team to tightly control picking time and grape selection. Chanson is committed to maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

WINE

White wines are very unusual in Savigny-Les-Beaune. The vineyards mainly produce red wines. However, Chanson decided to plant Chardonnay here too because of the particular nature of the soil. The wine shows aromas of exotic fruit mixed with floral fragrances.

VINEYARD

The 4.5 acre vineyard is ideally situated high up on the hill of Savigny-Les-Beaune, facing south-east, close to the Beaune 1er Crus hill.

Grape Variety: 100% Chardonnay

Soil: Marl, chalk and limestone

WINEMAKING

Fermentation: Chanson vinifies all its wines 100% whole cluster, which they believe enhances the complexity and structure of the wines. The reds have a perceptible style as a result: beautiful aromatics with complex spice complementing fruit on the nose and palate. Chanson also strives to maximize the preservation of fresh fruit characteristics. Grapes are chilled immediately on arrival in a proprietary tunnel they developed: a very quick chill with no oxygen exposure. Then they use Champagne-style fractional pressing very precise pressings for the purest juice, with lots vinified separately in small tanks.

Aging: 12 months in oak casks.

Alc/Vol: 13.2%

VINTAGE

Climate: Spring started with warm temperatures but cooler weather in April calmed the evolution of the vines. May was rainy but the rest of summer was warm with some strong heat waves. However, a few thunderstorm episodes brought enough rain to allow the maturation of the grapes to continue.

Vineyard Work: The harvest started in early September and the grapes had excellent sanitary levels.

TASTING NOTE

Bright gold color. Expressive aromas of citrus fruit and white pear mixed with a hint of minerality. Complex with a fleshy texture. Long and precise finish.