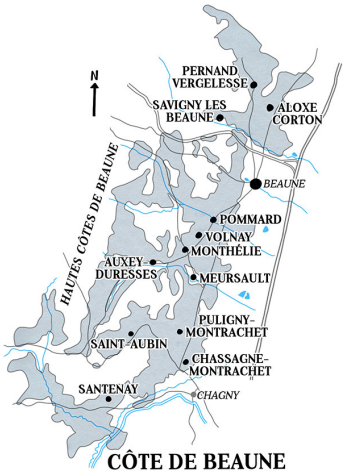
CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune



Savigny-lès-Beaune Hauts Marconnets

1er Cru

2018

Grape Variety : Chardonnay

Soil : Marl,chalk and limestone

Site : 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.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Beautiful gold colour. Floral fragrances mixed with expressive aromas of citrus fruit on a smoky hint. Complex with a good balance. Tight texture. Long and refreshing finish with a hint of minerality. SCORE : 16.5/20 JANCIS ROBINSON

Food pairing : Shellfish, grilled seascallops, fish and cheese (goat).