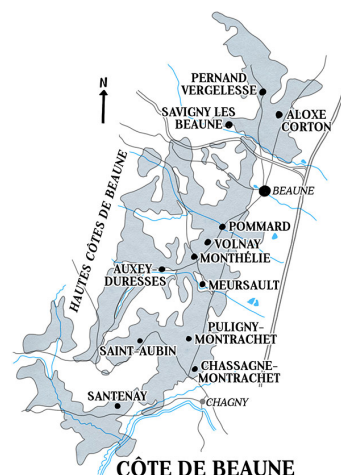


CHANSON

En Bourgogne depuis 1750



Santenay

Santenay Beauregard

1^{er} Cru

2019



Grape Variety : Pinot Noir

Soil : Clay and limestone with lots of stones

Site : Chanson owns 3 ha in this climat located in the Premiers Crus area of Santenay, small village in the South of the Côte de Beaune. The plot is at the top of the hill and is positioned on two levels. The large proportion of stones gives to the wine a very special minerality which emphasizes the typicality of the Pinot Noir.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting : Bright ruby colour. Fragrances of violet mixed with aromas of ripe red berries (cherry) on a hint of spices and a delicate vanilla note. Complex and silky. Deep texture. Elegant tannins. Long and generous aftertaste.

Food pairing : To be enjoyed with roast meat or stew dishes as well as moderately nature cheeses.