



DOMAINE
CHANSON
En Bourgogne depuis 1750



Santenay-Beauregard 1er Cru 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.

VINEYARD

Chanson owns 3 hectares in this area, located in the Premiers Crus area of Santenay, a 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.

Grape Variety: 100% Pinot Noir

Soil: Clay and limestone with lots of stones.

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. Reds then get a long cold soak and maceration. Then they use Champagne-style fractional pressing very precise pressings for the purest juice, with lots vinified separately in small tanks.

Aging: 14-18 months in oak casks.

Alc/Vol: 13%

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 ruby color. Intense aromas of ripe red berries mixed with violet fragrances on a hint of vanilla. Complex and concentrated. Deep and elegant structure with well-integrated tannins. Long and fruity aftertaste.