

CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune

Savigny-lès-Beaune Hauts Marconnets

1^{er} Cru

2021



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 2021 : After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes produced are quite low.

Tasting : Bright gold colour. Fragrances of acacia and hawthorn mixed with aromas of citrus fruit and pale fleshed fruit on a smoky note. Well-balanced and precise. Generous and dense texture. Long finish with hints of almond and vanilla. Score : 16+/20 Jancis Robinson.

Food pairing : Foie gras, shellfish, grilled scallops, grilled fish and all the regional cheeses