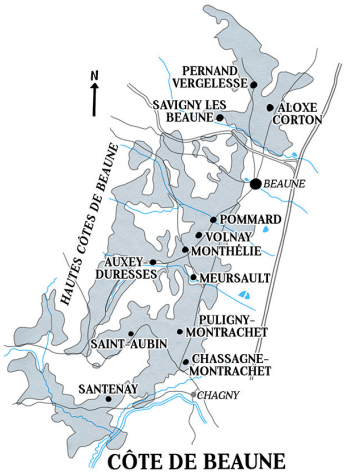
CHANSON

En Bourgogne depuis 1750



Savigny-lès-Beaune



Savigny-lès-Beaune Hauts Marconnets

1er Cru

2020

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 2020 : After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting : Bright gold colour. Fragrances of lime blossom mixed with expressive aromas of yellow fleshed fruit (peach, apricot) and toasted bread on a hint of minerality. Good-balanced, precise with a lot of energy. Very pure aromatic combination and beautiful fruit

expression. Delicate oak note. Long and slightly toasty finish. Scores : 16.5/20 Jancis Robinson - 91 Vinous

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