BEAUNE 1ER CRU
CLOS DES FÈVES MONOPOLE
2022

GRAPE VARIETY: PINOT NOIR
AGEING: 20 MONTH
SOIL: CLAY, LIMESTONE AND SAND
EXPOSURE: EAST
PLOT: 4,1 HA



TERROIR

A Chanson "monopole" in the very heart of the premier cru vineyards of Beaune. The vineyard covering 4,1 ha is located on a mid slope. The "Clos des Fèves" was already known in the 14th century under the latin word "Fae"

VINTAGE REPORT

After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

WINEMAKING

Hand-picked in small crates, followed by meticulous sorting (40 people). Partial destemming (50 %), followed by cooling of the bunches (8 to 10°C) for a 10-day pre-fermentation cold maceration. Fermentation in small-volume stainless steel tanks, with punching down and pumping over adapted to each appellation to extract color and aroma. Gentle gravity pressing ensures delicate extraction. Aged on fine lees in French oak barrels (25% new, barrels from 1 to 6 years old, 228L). Bottled according to the lunar calendar.

TASTING

Dark colour. Refreshing aromas of ripe cherries (burlat) and flowers . Ample, well-structured and complex with well shaped tannins. Deep and dense. Long and elegant finish.

FOOD PAIRING

Lamb epigram, mature cheeses (Epoisses, Langres).

SCORES

93-95 Inside Burgundy
90-93 Burghound
95 Bettane & Dessauve
92 La Revue du Vin de France
94 Wine Spectator

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