CÔTE DE BEAUNE-VILLAGES 2022

GRAPE VARIETY: PINOT NOIR
AGEING: 14 MONTH
SOIL: MARL AND LIMESTONE
EXPOSURE: EAST, SOUTH-EAST



TERROIR

Selected plots of vineyards in Côte de Beaune villages, mostly Pernand-Vergelesses, Auxey-Duresses and Ladoix-Serrigny.

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

Fermentation in small-volume stainless steel tanks, with punching down and pumping over adapted to each appellation and vintage to extract color and aroma. Aged on fine lees in French oak barrels (25% new, 1 to 6 years old, 228L).

TASTING

Bright ruby. Fragrances of peony mixe with romas of ripe red fruit jam and plum mixed with spices on a hint of vanilla. Complex and well-balanced. Supple texture. Well-shaped tannins. Long and fruity aftertaste.

FOOD PAIRING

To be enjoyed with warm starters, white meat, matured cheeses.

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