

DOMAINE CHANSON

Founded in 1750, Domaine Chanson is 1 of only 6 producers in the region still remaining from the 18th century and earlier.



Marsannay 2017

Burgundy, France

ESTATE

Chanson has extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Both the estate holdings and contracted grower vineyards are 100% hand harvested by the Chanson team to tightly control picking time and grape selection. Chanson is obsessed with 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

Marsannay is in the northern part of the Côte de Nuits, a short distance from Dijon, the regional capital. Chanson works with 4 growers in Marsannay that farm 11 acres, and has made this appellation an intense focus because of the serious quality the wines can achieve when diligently approached, and the sheer pleasure they can offer. While there are no Premier or Grand Cru sites in Marsannay, Chanson's vineyards are some of the top in the commune, elevating the quality of this village level wine. Chanson's Marsannay always shows lovely red fruit and spice supported by a generous body and silky, refined tannins.

Grape Variety: 100% Pinot Noir

Soil: Clay and limestone

WINEMAKING

The wine is for the most part left alone, as the philosophy is one of "infusion rather than construction." The wine is vinified 100% whole cluster to extract a deeper color and enhance the structure and aromatic complexity. The major condition is that the grapes must be perfect in terms of ripeness and condition. 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, which is why grapes are chilled immediately on arrival in a proprietary tunnel that provides a very quick chill with no oxygen exposure. Reds then get a long cold soak and maceration. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Malolactic fermentation takes place in barrel on the fine lees with no batonnage. Oak is used conservatively, aging for only 14 months in casks.

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.

Wine Spectator

90

"An expression of dark cherry, blackberry, earth, tobacco and spice flavors. Rich and juicy, with a lingering aftertaste of tart cherry."