



DOMAINE CHANSON

En Bourgogne depuis 1750

**2017 VINTAGE
TASTING**

ABOUT CHANSON

Founded in 1750, Chanson today is one of only six producers in Burgundy still remaining from the 18th century and earlier. Domaine Chanson's extensive holdings, and the extraordinary rigor and precision of its approach in the vineyards and cellars, result in wines of individuality and quality. The winery is led by two of the most respected names in Burgundy: Winemaker Jean-Pierre Confuron (named "2015 winemaker of the Year" by La Revue des Vins de France) and Managing Director Vincent Avenel (formerly of Domaine Faiveley).

Chanson owns 111 acres in Burgundy, 62 of which are in Beaune, including their monopole Clos des Fèves, and important holdings of Clos des Mouches and Corton Vergennes. They farm organically and harvest all grapes and vinify all wines, both for their estate holdings and contracted vineyards. Requiring diligent viticulture and perfect ripeness, they vinify all whites and reds 100% whole cluster at their state-of-the-art facility on the outskirts of Beaune.

Aging takes place in the Bastion they own, one of the 5 massive towers from the 15th century fortifications that encircle the heart of medieval Beaune. Once you have the opportunity to taste through their range, you will see the purity and complexity of their wines, ranging from their regional and village wines to their greatest Grand Cru holdings.



WHAT SETS CHANSON APART:

- 100% of Chanson wines are vinified with **100% Whole Cluster Fermentation** – other estates in Burgundy employing this level of whole cluster commitment include DRC, Domaine Dujac and Domaine Leroy. The result at Chanson is a wine profile of generous fruit, lifted aromatics, richness and supple texture.
- Chanson's winemaker is **Jean-Pierre Confuron** (of Vosne-Romanée's renowned Domaine Confuron-Cotetidot). Jean-Pierre was named one of "10 Masters of Pinot Noir" worldwide by Michel Bettane in 2015 as well as "Winemaker of the Year" by *La Revue du Vin de France* in 2014.
- Chanson insists on using only **moderate oak** in its winemaking, with no more than 30% new oak for reds and 20% for whites, allowing for optimum fruit purity, finesse and respect for the terroir.

2017 VINTAGE -

PRECOCIOUS, GENEROUS AND VELVETY:

Weather Conditions

After a classic winter with some snow and a week of frost, the budburst was quite precocious (early April in Côte de Beaune) and was followed by important heat. After Easter, we experienced a cold spell which lasted 15 days and caused everybody to fear another frost episode like 2016 and its dramatic consequences. Fortunately, the vineyards of Burgundy were not affected this year except in some very limited spots in Côte Chalonnaise and in Chablis.

May was rainy (73 mm) and temperatures at the end of the month were close to 33°C. Those conditions led to speed up the growth, putting the team under pressure (flowering started on June 2nd in Côte de Beaune and on June 5th, in Côte de Nuits. In June and July several heat waves hit France with temperatures averaging 37°C. The lack of water slowed down the maturation of the grapes. Fortunately, storms brought water at the right moments and thus the vineyards could resume their normal biological cycle. The harvest started on September 6th, in outstanding conditions with grapes fully ripe and healthy. They finished on September 27th.

The Wines

The specificity of this vintage: reds and whites are both excellent.

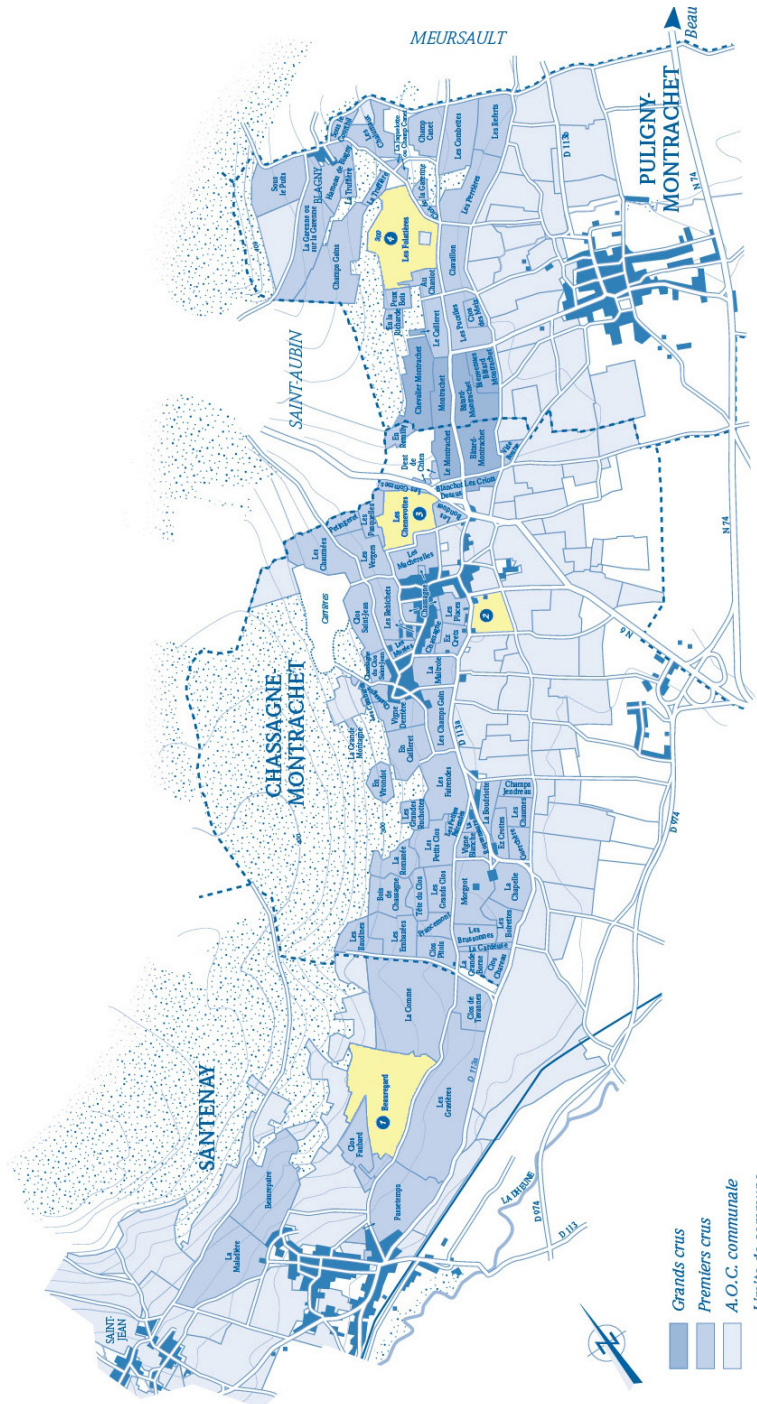
The white wines are very well-balanced and precise. Our vinification and aging process with a very moderate use of new oak allows a very pure expression of the fruit and terroir. The wines are well-structured, fresh with a persistent finish and displaying a lot of elegance.

The red wines are also superb, with a bright ruby colour. On the nose, they are energetic, displaying an array of aromas, depending on the appellation, from raspberry to black currant to cherry. Floral fragrances are present also (peony, rose and violet). The oak flavours remain quite discreet and elegant giving off delicate spice, cocoa and roasty notes. In the mouth the wines are well-structured, dense with a sappy texture and velvety tannins. Although they are already very pleasant, those 2017 reds have an outstanding aging potential similar to vintages like 2005 or 2010.

Côte de Beaune wines played the game quite well, probably because of the early ripening and the yields that were lower than in Côte de Nuits.

Vincent Avenel and Jean-Pierre Confuron





- Grand crus
- Premiers crus
- A.O.C. communale
- Limite de commune
- Vignoble Domaine Chanson

2017 SAVIGNY-LÈS-BEAUNE 1^{ER} CRU

HAUTES MARCONNETS



Soil

Chalk, marl and limestone.

Site

White wines are very unusual in Savigny-les-Beaune, whose vineyards produce mostly red wines. But the particular nature of the soil of “Hauts Marconnets” with marl, chalk and limestone encouraged Chanson to plant Chardonnay. The vineyard of 5.4 acres is ideally situated high up on the hill of Savigny-les-Beaune, facing southeast, close to the hills of the Beaune 1er Crus. The wine expresses floral, citrus fruit and fresh honey aromas with a taut, well-balanced profile.

Press

2016 Vintage - 90 Points Wine Spectator

2015 Vintage - 91 Points James Suckling

Notes

Additional 2017 Vintage Crus on Offer

BEAUNE WHITE PREMIER CRU

Meursault 1^{er} Cru Charmes
Meursault 1^{er} Cru Perrières
Puligny-Montrachet 1^{er} Cru Les Folatieres

BEAUNE WHITE GRAND CRU

Corton-Charlemagne Grand Cru
Criots-Bâtard-Montrachet Grand Cru

CHABLIS

Chablis Grand Cru Les Clos

BEAUNE RED PREMIER CRU

Beaune 1^{er} Cru Bressandes
Beaune 1^{er} Cru Clos des Marconnets
Beaune 1^{er} Cru Clos des Mouches
Beaune 1^{er} Cru Greves
Beaune 1^{er} Cru Teurons
Beaune 1^{er} Cru Champimonts
Maranges 1^{er} Cru La Fussiere

NUITS PREMIER CRU

Nuits Saint Georges 1^{er} Cru Les Vaucraïns
Pommard 1^{er} Cru Les Charmots
Vosne Romanée 1^{er} Cru Les Petits Monts
Vosne Romanée 1^{er} Cru Les Suchots

NUITS RED GRAND CRU

Clos de Vougeot Grand Cru



V I N T U S

EXCLUSIVE U.S. IMPORTER

WWW.VINTUS.COM

FACEBOOK.COM/VINTUSWINES

@VINTUSWINES