

DOMAINE CHANSON

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



Gevrey-Chambertin 2019

Gevrey-Chambertin, 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.

WINE

Gevrey-Chambertin is one of the major communes in the Côte de Nuits and is located in the northern part of the appellation. This is a "coup de coeur" wine, meaning it touches your heart with its charming style and powerful aromas and flavors.

VINEYARD

Fruit is sourced from 4 contracted growers from mid-slope vineyards bordering prestigious Premier Crus, including the Lavaux St Jacques Premier Cru vineyard. As with all its grower relationships, Chanson harvests all fruit with its own team in order to maximize control over fruit quality and picking times.

Soils: 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. 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. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Oak is used conservatively, with no more than 30% for the reds.

Variety: 100% Pinot Noir

VINTAGE

After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 15 up to 18 months in our XVth century cellar. Moderate use of new oak.

TASTING NOTE

Dark ruby color. Intense aromas of black berries and plum on a hint of vanilla. Complex with a lot of energy. Tight and dense texture. Long and generous aftertaste.