



DOMAINE
CHANSON
En Bourgogne depuis 1750



Gevrey-Chambertin La Perriere 1er Cru 2017

Burgundy, France

ESTATE

Domaine Chanson is a true mid-size Domaine. Their wines are produced using the grower model rather than the négociant model and they make approximately 17,000 cases of Domaine wine per year. They have extensive holdings of over 111 acres of Premier and Grand Cru vineyards and are one of the leading Premier Cru specialists in the appellation with over 62 acres of Premier Cru vineyards. Both the estate holdings and contracted grower vineyards are 100% harvested by the Chanson team to tightly control picking time and grape selection. Chanson is committed to 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

Gevrey Chambertin is the most famous appellation of the "Côte de Nuits" and the climat "La Perrière" is located in the heart of the Premier Cru area. The grapes are sourced from a partner winegrower but are picked by members of the Chanson team.

Grape Variety: 100% Pinot Noir

Soil: Clay and limestone

WINEMAKING

Fermentation: Chanson vinifies all its wines 100% whole cluster, which they believe enhances the complexity and structure of the wines. 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. Grapes are chilled immediately on arrival in a proprietary tunnel they developed: a very quick chill with no oxygen exposure. Reds then get a long cold soak and maceration. Then they use Champagne-style fractional pressing very precise pressings for the purest juice, with lots vinified separately in small tanks.

Aging: 14-18 months in oak casks.

Alc/Vol: 13.4%

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.

Vineyard Work: The harvest started in early September and the grapes had excellent sanitary levels.

TASTING NOTE

Bright ruby color. Delicate fragrances of peony mixed with aromas of black cherries and spices on a hint of chocolate. Well-structured and concentrated. Tight and complex texture. Elegant and mouth coating. Long finish with a tinge of spices