



Marsannay 2014

Marsannay, Burgundy

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

While there are no Premier or Grand Cru sites in Marsannay, Chanson's vineyards are some of the top in the commune, which elevates 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.

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.

Soil: Clay and limestone
Grape Variety: 100% Pinot Noir

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 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. Oak is used conservatively, with no more than 30% for the reds. Aging: Aging in oak casks for 14 months.

VINTAGE

Climate: After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes.

Vineyard Work: The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks.

TASTING NOTE

Bright ruby color. Intense aromas of red berries mixed with spices. Generous texture framed by voluminous and mouth coating tannins. Well-shaped structure. Beautiful fruit combination. Long aftertaste.