



# Marsannay 2017

## 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 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 18 months.

### VINTAGE

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



### WINE SPECTATOR

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