

DOMAINE CHANSON



BEAUNE 1ER CRU CLOS DES MOUCHES ROUGE 2022

Beaune 1er Cru, France

ABOUT DOMAINE CHANSON

Chanson is a true mid-size Domaine. Unlike many of their competitors, their wines are produced using the grower model rather than the négociant model. They have extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Chanson is obsessed with maintaining a consistent quality level across the entire range. The wines have a seductive and distinctive style due to the rigorous approach to viticulture and vinification.

THE WINE

Clos des Mouches is one of Beaune's most celebrated Premier Cru climats, and Domaine Chanson is among its most significant owners. The Rouge occupies 2 hectares on the southern end of the hill, on a south-east facing spur pointing toward Pommard. Pinot Noir on limestone subsoil covered with clay, aged 20 months in French oak, delivers intense crushed strawberry, raspberry, and cherry fruit with spice, a tight texture, and a long, spicy finish.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: 2-hectare south-east facing Premier Cru plot on the southern end of the Beaune hill, pointing toward Pommard. Limestone subsoil covered with clay, planted to Pinot Noir.

WINEMAKING: Partial destemming at 50%. 10-day prefermentation cold maceration. Fermentation in stainless steel with punch-downs and pump-overs.

VINTAGE: A warm, dry season punctuated by summer heat waves yielded a generous harvest of well-balanced, precise, and refreshing wines.

AGING: 20 months in French oak, 25% new.

ALC. BY VOL.: 13.5%

DOMAINE CHANSON

BEAUNE 1ER CRU CLOS DES MOUCHES ROUGE

2022

Beaune 1er Cru, France



PACKAGE SPECS

PACK: 6x750ml C
CLOSURE: Cork
PALLET: 7x14 (98)
CASE DM: 12.13x12.13x3.86 in
CASE WEIGHT: 20.12 lb
BTL DEPTH: 3.23 in
BTL HEIGHT: 11.65 in
BTL WEIGHT: 3.09 lbs

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: 2-hectare south-east facing Premier Cru plot on the southern end of the Beaune hill, pointing toward Pommard. Limestone subsoil covered with clay, planted to Pinot Noir.

WINEMAKING: Partial destemming at 50%. 10-day prefermentation cold maceration. Fermentation in stainless steel with punch-downs and pump-overs.

VINTAGE: A warm, dry season punctuated by summer heat waves yielded a generous harvest of well-balanced, precise, and refreshing wines.

AGING: 20 months in French oak, 25% new.

ALC. BY VOL.: 13.5%

SRP: \$134

UPC: NO UPC CODE

SCC: