

Chanson works with 2 growers that farm 5 acres to produce an outstanding red that has uncommon flesh and finesse. As with all their grower relationships, Chanson harvests all fruit with their team in order

## 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.

## VINTAGE

Climate: After a cold winter and a mild spring, the weather conditions in Summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes.

Vineyard Work: The harvest took place mid-September under a bright sunshine. The red wines develop beautiful aromas of ripe red and black berries with a fleshy texture.

## **TASTING NOTE**

GIVRY

Deep ruby color. Fragrances of peony and violet fragrances mixed with refreshing aromas of ripe black berries mixed with licorice. Well-balanced with a generous texture. Sappy with elegant tannins. Refreshing and fruity aftertaste.