

Sébastien Besson Chenas

(Chenas AOC)

100% Gamay



The Chenas is a well-structured example of bush vine Gamay that grows on the intense granite soils of the Cru. Natural fermentation in both stainless and cement takes place with whole clusters, until they are gently pressed after a couple of weeks, returned to their vessel to complete fermenting, and then aged in concrete for about 6 months. A light sulfur addition was made before bottling, and then after 5 months in bottle, the wine was released to market. A robustly pretty nose of red berries and flowers shoots forth from the dark hue juice in the glass, and leads to a well-structured, yet crunchy freshness in the mouth. The length and finesse in this wine are absolutely delicious, with ample acidity, bright fruit, floral hints, and stone.

Bon Vivant

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