

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2018



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Three plots of vineyards from selected "vignerons", ideally located in the heart of the village of Chassagne Montrachet - close to the Premiers Crus area. South, South-East orientation.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with citrus fruit aromas. Delicate vanilla note. Punchy and complex. Deep and tight texture. Long and focused finish.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).