



CHABLIS
1ER CRU
MONTMAINS

CHANSON

En Bourgogne depuis 1750

CHABLIS
PREMIER CRU
MONTMAINS



2019 VINTAGE

Score : 94/100 – Wine Enthusiast – Sept. 2021

Score : 91/100 – Neal Martin Vinous – Oct. 2021

2018 VINTAGE

Score : 15.5/20 – Bettane & Desseuve Dec. 2020

Score : 94/100 – Wine Enthusiast – Oct. 2020

2017 VINTAGE

Score : 14.5/20 – Bourgogne Aujourd’hui – Dec 2019 – Jan 2020

2016 VINTAGE

Score : 90/100 - Burghound – Jun. 2018

2015 VINTAGE

“A touch of mineral style reduction adds breath to the pretty aromas of iodine, citrus and ripe pear. There is excellent density to the delicious and equally vibrant middle weight flavors that possess ample amounts of dry extract, all wrapped in an acid-tinged finish. This too should drink well young but be capable of rewarding a few years of cellaring.

89/100 – Burghound – Jun. 2017

2013 VINTAGE

Score: 92/100 – Preview - Wine Enthusiast August issue 2016

“Very clean slightly cedary green apple, even pear, with the merest hint of stony character. Same clarity and fruit intensity on the palate, rich for Chablis, very direct, crisp on the finish but balanced by the generous fruit. Drink 2016-2023.”

Score: 16,5/20 Julia Harding

“From Montmains and La Forêt. The expressive nose is more overtly floral in character but otherwise similar to the villages. There is a bit more volume and refinement to the medium weight flavors that possess a generous, even seductive mouth feel before terminating in a clean and dry finale that delivers a bit more persistence. 2018+.”

Score: 89/100 Burghound

2012 VINTAGE

"The nose offers a honeysuckle, lime and hawthorn combination where vanilla strains delicately to be present. This mouth of a chalky style completes this harmonious and subtle wine."

Score : 16.5/20 Gault et Millau- Mar. Apr. 2015- Yohan Castaing

“Among the Chablis Premiers Crus, Chanson, established in Burgundy for more than 250 years, has always worked with the "Montmains" appellation. The 2012 vintage displays a pale gold color with green tints. An expressive nose over notes of iodine and pear. Nice freshness, lots of softness and roundness. It shows a great freshness, a beautiful energy which brings graphite notes on the finish. To recommend as a starter with shellfish or over white meats in creamy sauces.”

Cuisine d'aujourd'hui et de demain n°32- 2014

"Montmains 2012 : we consider this in the registry of the great whites of Burgundy ; and for the admirer it is a small experience at a price affordable for this level of quality. This Chablis Premier Cru (100% Chardonnay) from Chanson Père & Fils is a straight, mineral and aerated wine. It aims accurately with its aromatic power, with its dominance of citrus fruits, enhanced by the fresh crisp of hazelnut. It will be the perfect companion of butter-seized scallops. " Sud Ouest - Nov. 17, 2014

"The colour of the 2012 vintage moves toward pale gold with green tints. An expressive nose of iodine and pear. Nice freshness, lots of softness and roundness. It shows a great freshness, a beautiful energy, which bring notes of graphite on the finish. It should be freshly served between 7 and 10°C without being iced. The ventilation and the rise of the temperature within the glass promise to reveal the great subtlety of this terroir." Savoir Cuisiner Mar. Apr. 2015

"Established in Burgundy for more than 250 years, Chanson excels in making wine from Chablis, the septentrional and gently sloped territory. The Montmains Premier Cru shows a pale gold colour with green tints. In tasting, it offers a great freshness and energy which lead us over the graphite notes on the finish. To recommend as a starter accompanying shellfish, or for the main course with white meats in creamy sauces." Luxe Magazine – Mar. 2015

"Chanson has been established in Burgundy for more than 250 years. The colour of Chablis 1er Cru Montmains 2012 moves toward pale gold with green tints. An expressive nose with some points of iodine and pear. Nice freshness, alot of softness and roundness. It shows a beautiful energy, which brings notes of graphite on the finish." Le nouvel épicier – Nov. 2014

Score : 87/100 Burgundy 2012 - Special Report - Tim Atkin

"Delicately fragrant : stony and creamy citrus. Markedly mineral on the nose and especially on the palate. Dry finesse on a fine chalky, mouth-watering length ." Score: 17/20 - Jancis Robinson.ca – Jan. 2014

Score: 17/20 - Le guide des vins Bettane + Desseauve 2015

2011 VINTAGE

"Reduction notes at this stage, which takes off half a point, and at the same time a beautiful structure and substance. This wine needs to age. The score takes into consideration its potential."

Score : 16/20 Vinum – Sep. 2013

"There is an admirable amount of Chablis character present on the expressive nose of iodine, sea breeze and pear aromas. The delicious and very round middle weight flavors display a subtle minerality on the clean and dry finish that offers average depth and persistence."

Score : 88/100 Burghound.com – Jun. 2014

"An expressive nose features notes of oyster shell, iodine, pear and sea breeze. There is good freshness and verve to the delicious, round and easy-to-like flavors that possess good energy and mid-palate fat, all wrapped in a clean, dry and moderately complex finish.2015+."

Score: 88/100 Burghound – Jun. 2013

"Fennel and herbs on the nose. The palate has good breadth and more savoury aniseed characters. Lively freshness. Good bite and tension. Firm dark minerality on the finish. Good quartzly bite. From 2015." Sarah Marsh - Dec. 2012

2010 VINTAGE

"This wine house based in Beaune has a good expertise of the aging in oak casks. The oak note is always contained like in this 1er cru Montmains, with a good fruit and a refreshing character which is brought by the mineral character. Nice fruity texture mixed with spicy notes and a well-shaped acidity. A straightforward and tight wine with an amazing aromatic complexity. It can easily be proposed as an aperitif with some gougères after one or two years in the cellar." Le Guide Hachette des vins
- Selection 2013

"Fine mineral etched nose. Quite substantial in the mouth with lovely balance of ripe fruit to lovely acidity. It has both length and finesse. Drink: 2012-2020"
Score 16.33/100 Decanter – Jul. 2012

"25% large oak - demi muids. Slightly dark fruit. Creamy, nicely compact in the middle. Firm slate minerality. Very nicely balanced, acidity coated. Good tension and a touch of graphite on the finish. Nudging fine. From 2012"
Sarah Marsh - Burgundy Briefing – Nov. 2011

"Just a hint of sweetness as well as forest floor on the nose. Correct acidity but not quite the conviction of the Côte d'Or wines." Score 16/20 Jancis Robinson –
Feb. 2012

2009 VINTAGE

"An expressive nose of floral and iodine hints leads to rich, round and textured middle weight flavors that display a discreet minerality on the dry finish and just enough Chablis character to be interesting. This very forward effort should drink well almost immediately."
Score: 87/100 Burghound 33 – Jul. 2011

2008 VINTAGE

«Powerful and rich, mineral and steely, lots of texture and finesse. Finish is terrific, pungent, detailed and concentrated. 3 Stars Recommended. Score: 15»
Decanter – Jul. 2011

«Soft for a Chablis, leaning more to Burgundy proper with its rich toast and butter character. There is some minerality to give structure, the apple fruit coming to the fore as the wine opens up.
Score: 90/100 Wine Enthusiast – Sep. 2011

« Fresh and dusty and just a little herbal on the nose. Fine fresh citrus. Very pure and tight and crystalline. A very fine grain and mineral note on the finish. »
Score: 17/20 Julia Harding MW - Jancis Robinson.com – Jan. 2010

« Nutty aroma. Good, firm middle palate woven with smooth minerality. It focused well. Fresh acidity and a tight long mineral finish with plenty of citrus fruit.
Tasting Notes, Numéro II/ Sarah Marsh, 2009

2005 VINTAGE

« Partially produced in tanks and partially under wood, this smooth Chablis shows a delicious fruitiness and a good acidity. » Bettane & Desseauve TAST PRO – Nov. 2006

2004 VINTAGE

« With its lime blossom nose, wine of average style but with a minerality specific to Chablis. »

Bettane & Desseauve TAST PRO – Nov. 2006

« A gentle, sparkling appearance, followed by an intense and particular mineral nose with fresh citrus fruit touches. Me CO2, the palate is rich and deep, with excellent structure, beautiful acidity and persistence.»

