

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2008



Grape Variety : Chardonnay

Soil : Mix of limestone and clay.

Site : Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

The Vintage 2008 : After a very warm spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Careful selection of grapes in the vineyard and winery with regular batonnage (stirring of the lees in the barrel) have produced very pure white wines, well-balanced with fantastic acidity. Aging in oak during 15 months.

Tasting : Pale gold colour with emerald tinges. Slightly spicy and mandarin tinged aroma. Generous and appealing. Round with appealing spicy notes. Ripe with well-balanced acidity and a fruit driven finish.

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