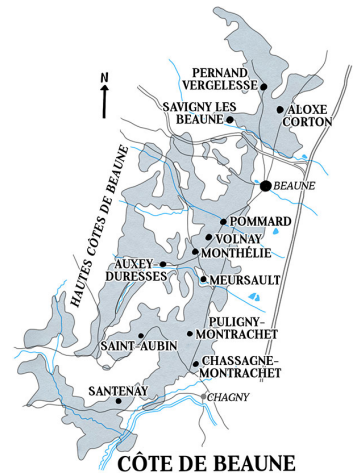


CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet 2000



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : In the south of the Côte de Beaune, on the village of Puligny Montrachet, in this very special area which produces some of the greatest White Burgundies.

The Vintage 2000 : After a quick bud burst, followed by an early flowering period (beginning of June), some rain and cool temperatures in July slowed down the ripening of the grapes. Good weather at the end of the summer and a prolonged hot period in early September, which ensured good concentration of the juice.

Tasting : Gold colour with nuances. Aromas of white flowers (acacia), of bread and butter with honey enhanced by a subtle vanilla note. Elegant, refined and well-balanced. Good harmony enhanced by a delicate oak note. Persistent aftertaste.

Food pairing : Seafood, fish, mild cheeses as well certain goat cheeses