

CHANSON

En Bourgogne depuis 1750



Saint-Aubin

Saint-Aubin Les Charmois

1^{er} Cru

2012

Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Saint Aubin is a small village located between the villages of Chassagne Montrachet and Puligny Montrachet. The climat "les Charmois" is located close to the Premiers Crus of Chassagne Montrachet. The position of the climat at the top of the hill conveys to the wine a specific minerality.

The Vintage 2012 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Meticulous vinifications and aging have enabled us to tame the vibrant acidity of the white wines. Aging in oak during 12 months.

Tasting : Bright gold colour. Very fresh aromas of citrus fruit (grapefruit), green apple, green almond mixed with fresh honey with a hint of vanilla. Complex and structured. Very pure fruit combination. Taut and precise. Well-defined minerality. Well integrated oak note. Long and refreshing aftertaste.

Food pairing : Foie gras, seafood, fish in a creamy sauce, white meat and a variety of regional cheeses, in particular Époisses, Citeau, délice de Pommard and Amour de Nuits.