

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet 2013



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : In the south of the Côte de Beaune, the terroirs of Puligny Montrachet produce some of the greatest white Burgundies, including the famous Grand Cu Montrachet. The grapes vinified by Chanson are sourced from excellent plots of vineyards on mid-slope.

The Vintage 2013 : After a long winter and a gloomy spring, the summer was warm and sunny but with intervals of violent hail storms. The harvest took place in the last days of September under a bright sunshine. The difficult weather conditions at the beginning of the year and the hail storms have considerably impacted the yields in most of the wine regions but quality is there. The white wines are tense with citrus fruit aromas and a well-shaped acidity. Aging in oak during 13 months.

Tasting : Gold colour. Delicate floral fragrances mixed with pale fleshed fruit (pear) and honey on a hint of minerality. Well structured and compact. Beautiful aromatic complexity. Good intensity. Delicate oak note. A hint of minerality on the finish.

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