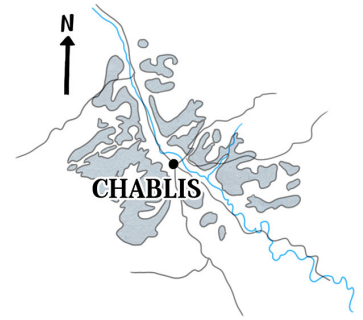


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Bougros Grand Cru 2014



Grape Variety : Chardonnay

Soil : Kimmeridgien

Site : Bougros is the plot located at the western end of the Grand Cru area in Chablis. It covers 12.6 ha. The vines selected by Chanson are ideally located right in the heart of the plot. The upper part of the plot brings the minerality and the lower part with alluvion deposits gives the rich character of this wine.

The Vintage 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The white wines develop very pure zesty aromas mixed with floral fragrances. Aging in oak casks (demi-muids) during 10 months.

Tasting : Pale gold colour. Floral fragrances mixed with zesty aromas and fresh almond. Delicate minerality. Intense, with a good volume. Taut and precise with well-shaped minerality. Well-crafted acidity. Refreshing aftertaste with a zesty finish.

Food pairing : Foie gras, shellfish, fish, white meat as well as some goat cheeses.