

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2014



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Three plots of vineyards from selected "vignerons", ideally located in the heart of the village of Chassagne Montrachet - close to the Premiers Crus area. South, South-East orientation.

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 during 14 months.

Tasting : Pale gold colour. Delicate floral fragrances mixed with citrus fruit aromas, pear and spices. Beautiful vanilla note. Well-structured and complex. Tight and dense with a beautiful texture. Very pure fruit. Long and very pure finish with a hint of minerality.

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