

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2015



Grape Variety : Chardonnay

Soil : Clay and limestone on the famous stone of Chassagne.

Site : Our 2 hectares of Premiers Cru vineyard "Les Chenevottes" is located next door to the famous Terroir "Le Montrachet". The soil is mostly constituted of clay and limestone with the famous stone of Chassagne and is clearly mineral. The vineyards have a peculiar aspect. They are constituted of small blocs entangled into each other. With its East exposure, on the road to Saint Aubin, this plot benefits from the fresh air which conveys to the wine very pure and refreshing aromas.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in summer (with important differences of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest took place mid September under a bright sunshine. The white wines develop aromas of exotic fruit mixed with floral fragrances. Aging in oak casks during 11 months.

Tasting : Pale gold colour. Complex aromas with floral fragrances mixed with a hint of citrus. Taut, voluminous with a sappy texture. Generous finish spicy with a refreshing aftertaste. Score : 93 - Burghound - June 2017

Food pairing : To be enjoyed with "foie gras", seafood and all sorts of cheeses.