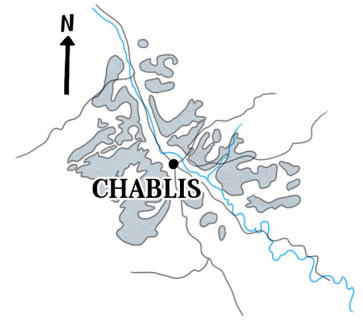


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Preuses Grand Cru 2015



Grape Variety : Chardonnay

Soil : Limestone

Site : Les Preuses is the Grand Cru of Chablis at the Northern end of the Grand Cru area. It is one of the smallest Grand Cru Climat and covers 11.4 ha. The vines selected by Chanson are ideally located right in the heart of the plot. This brings to the wine the specific minerality of this terroir.

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 started early September under a bright sunshine. The white wines develop aromas of exotic fruit mixed with floral fragrances. Aging in oak casks (demi-muids) during 9 months.

Tasting : Gold colour. Aromas of citrus fruit aromas with a hint of minerality. Precise with a creamy texture. Delicate. Mouthwatering freshness with a salty finish.

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