

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Montmains

1^{er} Cru 2015



Grape Variety : Chardonnay

Soil : Limestone

Site : Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montmains" is located South of the Commune of Chablis and is one of the more famous Premier Crus. Two particularly well-situated plots have been selected for the blend.

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 or white orchard fruit mixed with floral fragrances. Aging in oak casks (demi-muids) during 9 months.

Tasting : Bright gold colour. Very fresh aromas of citrus, iodine and ripe pear. Well-structured and dense. Vibrant with a tinge of acidity. Refreshing aftertaste with a lingering minerality.

Food pairing : Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.