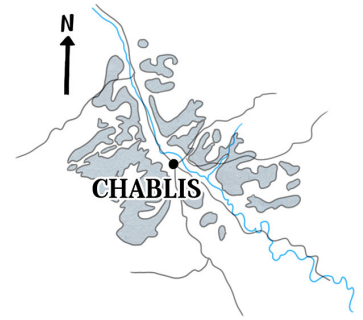


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Valmur Grand Cru 2015



Grape Variety : Chardonnay

Soil : Kimmeridgien

Site : The Climat "Valmur" is located in the heart of the Grand Cru area. The plot covers 13.20 ha. The vines selected by Chanson are ideally located right in the heart of the plot and convey 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 : Bright gold color. Floral fragrances mixed with aromas of citrus fruit mixed with pale fleshed fruit (pear). Iodine character. Well-balanced, concentrated and precise. Well-integrated minerality. Salty notes. Refreshing aftertaste with a saline finish.

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