

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Clos Grand Cru 2016



Grape Variety : Chardonnay

Soil : Limestone and chalk

Site : "Les Clos" is one of the most famous Grands Crus of Chablis. The area of production covers 24.75 ha. The vines selected by Chanson are ideally located right in the heart of the plot. The upper part of the plot brings the minerality and the lower part with alluvion deposits gives the rich character of this wine.

The Vintage 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Vinification : after a mild pressing, this wine was vinified and aged for 10 months in oak casks (demi-muids for Chablis wines) in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Intense and refreshing zesty aromas mixed with white orchard fruit. Beautiful mineral expression. Tense, powerful and complex. Well-shaped minerality. Delicate oak notes. Long and salty finish. Score : 17/20 Jancis Robinson

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