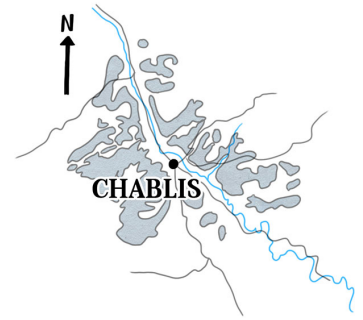


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Preuses Grand Cru 2016



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 2016 : After a cool and rainy 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 (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine.

Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Gold colour. Floral fragrances mixed with citrus fruit aromas and pale fleshed fruit. Expressive minerality. Well balanced and elegant texture. Delicate. Refreshing and slightly salty aftertaste. Scores : 18/20- COUP DE COEUR - Guide de la Revue du Vin de France 2019 - 17/20 Jancis Robinson - 90/100 Burghound

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