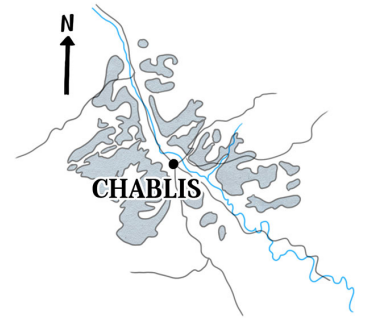


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Preuses Grand Cru 2017



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 2017 : After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started early September, in outstanding conditions with grapes fully ripe and healthy. Vinification : after a mild pressing, this wine was vinified and aged for 12 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. Expressive minerality. Well balanced and precise. Delicate. Refreshing and slightly salty aftertaste. Score : 91/100 BURGHOUND - 16.5/20 JANCIS ROBINSON

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