

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Preuses Grand Cru 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced very pure white wines with beautiful aromas. Aged in oak casks (demi-muids) during 10 months.

Tasting : Gold colour. Floral fragrances mixed with aromas of pear and green hazelnut. Delicate vanilla note. Expressive minerality. Well balanced and generous. Beautiful texture. Deep and dense. Linear minerality and well-integrated acidity. Pure and straightforward aftertaste.

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