

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Clos Saint Jean

1^{er} Cru 2002



Grape Variety : Chardonnay

Soil : Limestone with clay, white marl and silica.

Site : The vineyards of "Clos Saint Jean" are located on mid slope immediately above the village of Chassagne-Montrachet. It ranks among the best Premiers Crus of this village.

The Vintage 2002 : The harvest took place at the end of September, several days after the official beginning of the harvest in order to obtain the best possible maturation of the berries. Excellent weather conditions prevailed in August and September and hence the good quality of the grapes. A severe pruning had been carried out in July 2002 to limit yields. Aging in oak casks during 10 months.

Tasting : Pale gold colour with green tinges. Beautiful floral fragrances mixed with citrus fruit (grapefruit) and fresh almond and enhanced by a hint of vanilla. Elegant, delicate with an outstanding aromatic combination.

Food pairing : To be enjoyed with fish (salmon), seafood and some cheeses (especially goat cheeses).