

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Clos Saint Jean

1^{er} Cru 2003



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 2003 : Exceptional due to a warm summer which incited an early harvest before the end of august. Low yields. Outstanding concentration and fully matured during the harvest. Vinified and matured in oak casks during 8 months.

Tasting : Pale gold colour with green tinges. Beautiful white floral fragrances mixed with aromas of very ripe summer fruit (apricot, peach), almond enhanced by a nice vanilla note. Elegant, delicate, beautiful aromatic complexity. Harmonious, well-balanced, generous and with a good persistence.

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