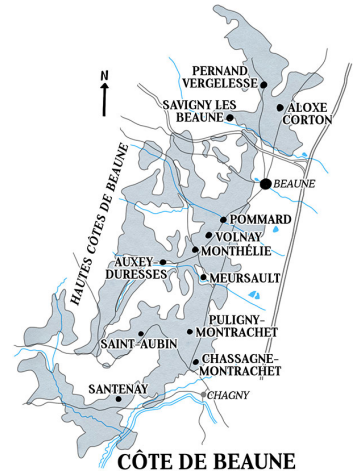


CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Clos Saint Jean

1^{er} Cru 2005



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 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 13 months.

Tasting : Bright gold colour. Aromas of grilled almond mixed with exotic fruit and honey and enhanced by a well-shaped vanilla note. Elegant, well-balanced and generous. Beautiful aromatic combination on a well-integrated oak note. Good persistence.

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