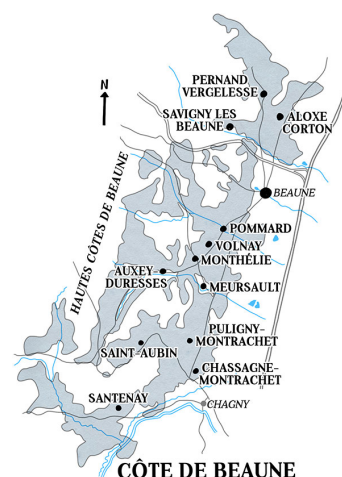


CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Clos Saint Jean

1^{er} Cru 2007



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 2007 : After a very warm spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Careful selection of grapes in the vineyard and winery with regular batonnage (stirring of the lees in the barrel) have produced very pure white wines, well-balanced with fantastic acidity. Aging in oak during 14 months.

Tasting : Bright gold colour. Very refreshing Aromas of exotic fruit (mango), green almond mixed with a hint of minerality and enhanced by a delicate vanilla note. Elegant and well-balanced. Tight and tense. High breed wine. Well-integrated minerality and delicate oak note. Good persistence.

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