

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Clos Saint Jean

1^{er} Cru 2010



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 2010 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by cold and rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. The white wines are tense with a tight texture underlined by a mineral overlay and an outstanding acidity. Aging in oak during 11 months.

Tasting : Bright gold colour. Intense Aromas of citrus fruit and green apple fruit mixed with almond and honey. Delicate vanilla note. Elegant and well-balanced. Tight, taut and precise. Well-integrated minerality and delicate oak note. Good persistence.

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