

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2004



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Three plots of vineyards from selected "vignerons" ideally located in the heart of the Village of Chassagne Montrachet, close to the Premiers Crus area, with a South, South-Est orientation.

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. The combination of strictly controlled yields, a good acidity and a meticulous vinification process results in a great vintage for white Burgundy. Aging in casks during 14 months

Tasting : Beautiful gold colour. Subtle floral fragrances mixed with green almond and citrus fruit aromas, enhanced by a beautiful minerality and a delicate oak note. Good grip. Well-balanced and well-structured, concentrated. Elegant aromatic combination with a well-integrated minerality. Good persistence.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).