

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2005



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 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 cask during 14 months

Tasting : Beautiful gold colour. Subtle floral fragrances mixed with almond and honey enhanced by a beautiful minerality and a delicate oak note. Complex, well-balanced and concentrated. Elegant aromatic combination with a well-integrated minerality and a subtle oak note. Good persistence.

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