

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2007



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. South, South-East orientation.

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 12 months.

Tasting : Pale gold colour with green tinges. Delicate floral fragrances mixed with lemon and enhanced by a delicate vanilla note. Generous, well-balanced and well-structured. Well shaped acidity. Delicate oak note. Good persistence.

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