

# CHANSON

En Bourgogne depuis 1750



## *Chassagne-Montrachet*

### Chassagne-Montrachet Les Chenevottes

1<sup>er</sup> Cru 2007



**Grape Variety :** Chardonnay

**Soil :** Clay and limestone

**Site :** Our 2 hectares of Premiers Cru vineyard "Les Chenevottes" is located next door to the famous Terroir "Le Montrachet". The soil is mostly constituted of clay and limestone with the famous stone of Chassagne and is clearly mineral. The vineyards have a peculiar aspect. They are constituted of small blocs entangled into each other. With its East exposure, on the road to Saint Aubin, this plot benefits from the fresh air which conveys to the wine very pure and refreshing aromas.

**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. Aged in French oak during 13 months.

**Tasting :** Pale gold colour. Fragrances of white flowers (Hawthorn, acacia) mixed with delicate lemon aromas. The attack is mineral. It is generous and well-structured with a good acidity and a good density. Long and straightforward finish.

**Food pairing :** To be enjoyed with "foie gras", seafood and all sorts of cheeses.