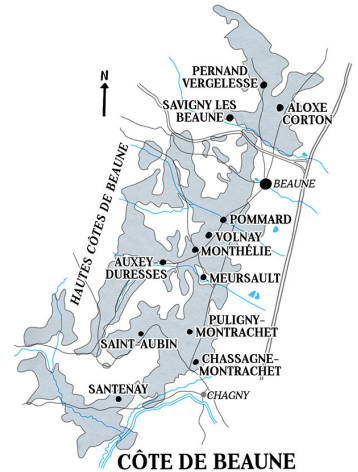


CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2011



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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September 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. Meticulous vinifications and aging have enabled us to tame the vibrant acidity of the white wines. Aging in oak during 12 months.

Tasting : Delicate gold colour. Floral fragrances mixed with aromas of exotic fruit and honey on a hint of minerality. Generous, complex and well-structured. Juicy and chewy. Long and intense aftertaste.
Wine & Spirits : Score 90-92 - April 2014 Wine Spectator : Score 90-92 - June 2014

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