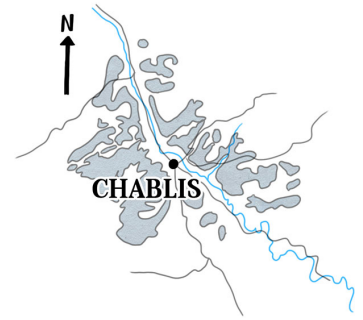


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Bougros Grand Cru 2015



Grape Variety : Chardonnay

Soil : Kimmeridgien

Site : Bougros is the plot located at the western end of the Grand Cru area in Chablis. It covers 12.6 ha. The vines selected by Chanson are ideally located right in the heart of the plot. The upper part of the plot brings the minerality and the lower part with alluvion deposits gives the rich character of this wine.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in summer (with important differences of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest started early September under a bright sunshine. The white wines develop aromas of exotic fruit mixed with floral fragrances. Aging in oak casks (demi-muids) during 9 months.

Tasting : Pale gold colour. Fragrances of lime leaf mixed with zesty aromas. Delicate minerality. Precise with a chalky texture. Very delicate with a refreshing aftertaste.

Food pairing : .Foie gras, shellfish, fish, white meat as well as some goat cheeses.