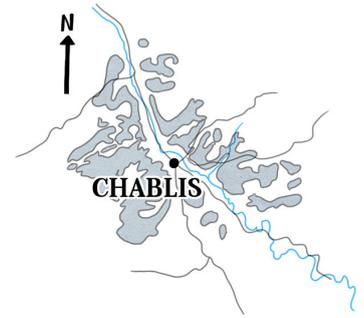


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Montmains

1^{er} Cru 2018



Grape Variety : Chardonnay

Soil : Limestone

Site : Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montmains" is located South of the Commune of Chablis and is one of the more famous Premier Crus. Two particularly well-situated plots have been selected for the blend.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 9 to 12 months in oak casks (demi-muids) in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Bright gold colour. Very fresh aromas of citrus, iodine and green apple. Well-structured and dense. Tense and vibrant with a tinge of acidity. Long aftertaste with a lingering minerality.

Food pairing : Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.