

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Preuses Grand Cru 2019



Grape Variety : Chardonnay

Soil : Limestone

Site : Les Preuses is the Grand Cru of Chablis at the Northern end of the Grand Cru area. It is one of the smallest Grand Cru Climat and covers 11.4 ha. The vines selected by Chanson are ideally located right in the heart of the plot. This brings to the wine the specific minerality of this terroir.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with white orchard fruit aromas and honey. Delicate mineral expression. Well balanced and complex. Creamy with a tight texture. Long finish.

Food pairing : Foie gras, shellfish, fish, white meat as well as all our regional cheeses (Epoisses, Citeaux, Brillat Savarin and Comté).