

CHANSON

En Bourgogne depuis 1750

Bourgogne

Le Bourgogne Chardonnay 2019



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Côte Chalonnaise, Côte d'Or and more specifically Côte de Beaune.

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. Delicate floral fragrances mixed with pale fleshed fruit (pear) on a hint of minerality. Well-structured and tense. Lemony aftertaste.

Food pairing : Pâté, fish, charcuterie, and many goat cheeses.