CHANSON

En Bourgogne depuis 1750

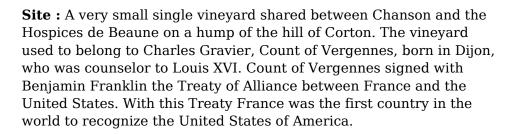


Corton

Corton Vergennes Grand Cru 2020

Grape Variety: Chardonnay

Soil: Clay and limestone covered with stones



The Vintage 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting: Bright gold colour. Intense aromas of exotic fruit (mango) mixed with yellow fleshed fruit (peach) underlined by mineral and iodine notes. Complex and broad shouldered. Beautiful freshness on a well-balanced structure. Elegant finish with beautiful mineral nuances. Scores: 16/20 Jancis Robinson - 92/100 Vinous

Food pairing: Seafood, foie gras, fish in a creamy sauce, crayfish.



Particularly great with a selection of French cheeses.