



Puligny-Montrachet

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Grape Variety: Chardonnay

Soil: Clay and limestone

Site: In the south of the Côte de Beaune, the terroirs of Puligny-Montrachet produce some of the greatest white Burgundies, including the famous Grand Cru Montrachet. The grapes vinified by Chanson are sourced from excellent plots of vineyards on mid-slope.

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: Pale gold colour. Delicate fragrances of acacia flowers mixed with aromas of pale fleshed fruit (apple and pear) on a hint of spice. Complex and well structured. Precise texture. Long and elegant finish.

Food pairing: Seafood, fish, mild cheeses as well as certain goat cheeses.