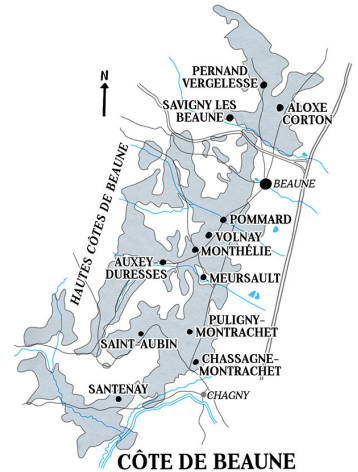


CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2020



Grape Variety : Chardonnay

Soil : Mix of limestone and clay.

Site : Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

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. Floral fragrances mixed with aromas of pale fleshed fruit and citrus fruit on a hint of spice. Well-structured and complex. Very pure fruit expression. Tight texture. Long and mineral finish.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).